



## Les Arnavès, Vacqueyras

AOC Vacqueyras, Vallée du Rhône, France

A Cru full of spices and fruits...



### PRESENTATION

The Lieu-Dit les Combes d'Arnevel is an estate in its own right, on the extreme western part of the Châteauneuf-du-Pape appellation, overlooking the Rhône and its valley. This place, unique and majestic, on a splendid Urgonian terroir, produces wines combining the fruit of the sun and the strength of the rock.

But also ?

Given our attachment to this magnificent place in Châteauneuf-du-Pape, we offer our other wines under "Les Arnavès". You will discover a complete range of wines from the Southern Rhône Valley and Provence.

### LOCATION

Between steep terraces, small wooded massifs and a large Garrigues plateau, protected by the Dentelles de Montmirail which overlook the village of Vacqueyras, the Vacqueyras vineyard benefits from a diversity of soils and terroirs which give its wines a beautiful aromatic richness.

### TERROIR

At the foot of the Dentelles de Montmirail, the terroir of this AOC is made up of alluvial soils and glacial terraces of the Riss. The soils are sandy-clayey, with banks of rolled pebbles on the terraces of the Garrigues.

### WINEMAKING

Manual harvest and rigorous selection. Cold maceration. Twice-daily winding. Fermentation at 25°C. Aging 1 year, 10% passage in wood.

### VARIETALS

Grenache noir, Syrah

### AGEING POTENTIAL

5 to 10 years

### TASTING

For this wine, you will find:

Brilliant purple-red color with violet reflections.

Open nose with cherries, raspberries and redcurrants.

On the palate, riper fruity aromas (cherry, blueberry and light notes of garrigue, bay leaf and thyme).

### FOOD PAIRINGS

Ideal with a hot red fruit compote, braised lamb.

