

LES ARNAVÈS



Les Arnavès, Côtes de Provence Rosé

AOC Côtes de Provence, Provence, France

A little bomb of freshness and fruit !

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 Urganian 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

The terroir of the Côtes de Provence appellation is as beautiful in the vines as it is at the root level. The subsoil is indeed of complex geology, particularly suitable for wine. Two large geological groups coexist in the Côtes de Provence: one limestone, to the north and west and the other crystalline to the south and east. The entire western and northern area of the Côtes de Provence is made up of alternating hills and limestone bars sculpted by erosion. Further east, facing the sea, the crystalline massifs of the Maures and the Estérel emerge. This crystalline ensemble is partially formed of rocks of eruptive origin. (Source Vins de Provence)

TERROIR

Clay-limestone soils, with a coarse texture, resulting from the decomposition of the parent rock of the surrounding mountains.

WINEMAKING

Direct pressing for most grape varieties. Vatting for 12 to 24 days at 18-20°C to promote freshness.

VARIETALS

Cinsault, Grenache noir, Syrah, Tibouren

SERVING

Serve cold for added pleasure!

AGEING POTENTIAL

Enjoy all year long

TASTING

Liveliness, freshness, citrus aromas, with lots of roundness.

FOOD PAIRINGS

Aperitif, World dishes.

