



Les Arnavès, Sablet

AOC Côtes du Rhône Villages Sablet, Vallée du Rhône, France

An appellation that deserves to be known, with rich and spicy wines.



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

Its vineyard, with gentle slopes and an elongated silhouette, thrives on sandy soils, decalcified red clay and pebbles of varying sizes. The Dentelles de Montmirail, at the foot of which it is located, protect the 300 hectares of vines covered by this appellation.

TERROIR

A particular geology in the Sablet village appellation: sandy soils, decalcified red clays mixed with pebbles of various sizes and red sandstone soils.

On the Domaine, we can distinguish more particularly 2 terroirs on alluvial terraces:

- with rolled pebbles,
- sandy and slightly limestone (white safres).

WINEMAKING

Total destemming. Vatting: 20 days. Aging in vats and tuns.

VARIETALS

Grenache noir, Mourvèdre

SERVING

Although this wine does not necessarily need to be chilled, you can chill it slightly so that it becomes more refreshing, especially during the summer heat.

AGEING POTENTIAL

5 to 10 years

TASTING

Deep purplish red color.

Aromas of liquorice, black fruits, bay leaf and fine spices.

Supple and suave attack, ample and structured wine with harmonious tannins.

FOOD PAIRINGS

Grilled red meats or duck.



Sablet
Appellation Sablet Contrôlée

