



Les Arnavès, Côtes du Rhône, Marsanne

AOC Côtes du Rhône, Vallée du Rhône, France



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

A very vigorous and generous grape variety, it matures from September 15. Rustic, it is located on not very fertile hillside land. It thrives on warm, stony soils. It produces powerful wines with medium acidity. Its floral and hazelnut aromas develop particularly with age.

TERROIR

Our Marsannes are located in the commune of Sablet and at Plan de Dieu, planted in soils combining pebbles and sand.

WINEMAKING

Double settling. Vinification partially in wood (around 20%).

VARIETAL

Marsanne

SERVING

Drink fresh. Even if we recommend drinking this wine when young, Marsanne allows the production of wine with good aging potential.

AGEING POTENTIAL

2 to 3 years

TASTING

Aromas of acacia, beeswax, quince, almond, honey and white peach. If you let it age, it will take on notes of hazelnut, almond...

FOOD PAIRINGS

Drink throughout the year, accompanied by salads or goat's cheese.

