



## Les Arnavès, Rasteau

AOC Rasteau, Vallée du Rhône, France

Power and velvety, a perfect match !



### 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

Rasteau wines are, generally speaking, marked by aromas of very ripe red and black fruits, nuanced by light scents of garrigue. On the palate, spicy notes of cocoa, licorice and leather enrich the palate.

### TERROIR

The landscape of the AOC Rasteau is made up of hills, vineyards and plains where the Ouvèze river meanders. The vineyard extends throughout the Rastelain territory and does not exceed 360m altitude.

### WINEMAKING

Total destemming. Vatting: 17 to 21 days. Aging in vats and tuns.

### VARIETALS

Grenache noir, Mourvèdre

### SERVING

The ideal tasting temperature to fully enjoy all the aromas is between 14 and 16 degrees.

### AGEING POTENTIAL

5 to 10 years

### TASTING

Dark and deep garnet color.

Ripe berries, Provençal herbs. Balance between body and freshness. Finish of spices and undergrowth.

Rasteau wines are very appreciated in their youth but they are also renowned for being great wines to keep, to be enjoyed after 8 to 10 years...

### FOOD PAIRINGS

pork and lamb chop



*Rasteau*  
Appellation Rasteau Contrôlée

