DOMAINE DE L'ARNESQUE

Châteauneuf-du-Pape
Southern Rhône Valley, France

GRAPE VARIETIES
80% Grenache, 10% Syrah, 10% Mourvèdre

VINIFICATION
Following the harvest, the grapes are macerated for 28 days with the skins. During maceration, the pomace is frequently pumped over and punched down producing tannin levels and dark color extraction characteristic of Châteauneuf-du-Pape. Whole clusters are also included to enhance structure. Native yeast fermentation. Aged in oak barrels for 12 months. Sustainably produced. HVE3 certified. (High Environmental Value.) Vegan friendly.

DOMAINE
Domaine de l'Arnesque has been owned and cared for by the Biscarrat family since 1864. Marie Biscarrat and her husband Sebastian Pathier are now the 5th generation in charge. Châteauneuf-du-Pape is comprised of several small vineyard areas named locally for their unique terroir. L'Arnesque is one of these special areas, and the historic namesake of the Domaine. As such, most of family's Châteauneuf-du-Pape vineyards are located here. These are around fifty years old and rest upon a westward facing slope near the Mont Redon plateau. The soil here is covered with galets – large, round stones – and contains a great deal of clay and limestone and lies on stony sub-soil. Marie's husband, Sebastian Pathier, a former chemist, is the winemaker who also owns a share of the Domaine. The cellar was built in 1964 in Jonquières by Marie's great uncle and was renovated in 2008. The Domaine also owns 124 acres of vineyards outside of Châteauneuf-du-Pape from which red, white, and rosé Côtes du Rhône Villages and vin de pays are produced.

TASTING NOTE
Deep bright color, with aromas of garrigue and ripe black currants. Dry and full bodied, lush berry and toasty spice mingle with hints of wood smoke all framed by supple tannins.

FOOD PAIRING
Roasted and braised meats like beef and lamb, hearty roasted vegetables, flavorful stews.

2019	93	WINE SPECTATOR
2020	92	JAMES SUCKLING