

DOMAINE DE L'ARNESQUE



Cairanne

Southern Rhône Valley, France

GRAPE VARIETIES

60% Grenache, 20% Syrah, 15% Mourvèdre, 5% Carignan

PRODUCTION

Cairanne was elevated from a Côtes du Rhône Villages to its own distinctive AOC in 2016. It is now one of the most exciting designations in the Southern Rhône. Here, the limestone dominant soils produce beautiful, distinctive Grenache-based red wines with unique structure and depth. The grapes for this wine come from a 12-acre plot planted 50 years ago in calcareous clay soil. The vines are cared for meticulously with very strict budding control, partial de-leafing, and green harvesting. No chemical products are used. Grape bunches are destemmed, and each variety is fermented separately by native yeasts at low temperatures to preserve the fruit and allow for pure terroir expression. Maceration with skins lasts 25 days with punching down. The wine rests on the lees for 12 months in cement. Temperatures are kept cold to conserve freshness and to avoid the use of sulphur dioxide. The wine is lightly filtered, but not fined. Sustainably produced. HVE3 certified. (High Environmental Value.) Vegan friendly.

ESTATE

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 cherry in color, you will find the nose laden with hints of bruised larkspur comingled with dried spices and a whiff of leather. The palate is luxurious, gorgeous black fruit layered together with cracked pepper and graceful tannins.

FOOD PAIRING

Try pairing with Camembert cheese, roast lamb or, game like elk and venison. Pork and duck work well, too.

2019 90 WINE SPECTATOR



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216 . 321 . 4162

WWW.TMARCHETTICO.COM

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