

DOMAINE DE L'ARNESQUE



Châteauneuf du Pape

Châteauneuf du Pape AOC,
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. Aged in oak barrels for 12 months.

DOMAINE

Domaine de l'Arnesque has been owned and cared for by the Biscarrat family for six generations. 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 this is where the family has the majority of the vines. 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). It contains a great deal of clay and limestone, and lies on stony sub-soil.

TASTING NOTE

Deep bright color. It has an aroma of fine ripe fruits with a nice intensity. In the mouth it is full, with wood notes and a long and harmonious finish.

FOOD PAIRING

Roasted meats, stews and other savory dishes.

90 Stephen Tanzer's IWC 2011 Vintage

91 Stephen Tanzer's IWC 2010 Vintage



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