

DOMAINE DE L'ARNESQUE



Côtes du Rhône

Côtes du Rhône Villages AOC,
Rhône Valley, France

GRAPE VARIETIES

80% Grenache (40 year old vines), 20% Syrah

VINIFICATION

The grapes for this wine come from two estate vineyards and 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 fermented with natural yeasts at low temperatures to preserve the fruit and allow for pure terroir expression. Maceration with skins lasts ten days. The wine rests on the lees for six months in cement. Temperatures are kept cold to conserve freshness and to avoid the use of Sulphur dioxide. The wine is not fined but lightly filtered, resulting in a smooth, rich, well-balanced wine.

TASTING NOTE

Deep red color with purple flecks. The nose is lively with notes of red fruits, sage and dried herbs. In the mouth it is fleshy, with red fruit flavors, hints of spice and gentle tannins.

FOOD PAIRING

Ideal with roast duck or thin crust pizza topped with sausage.

87 Stephen Tanzer's IWC 2010 Vintage



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