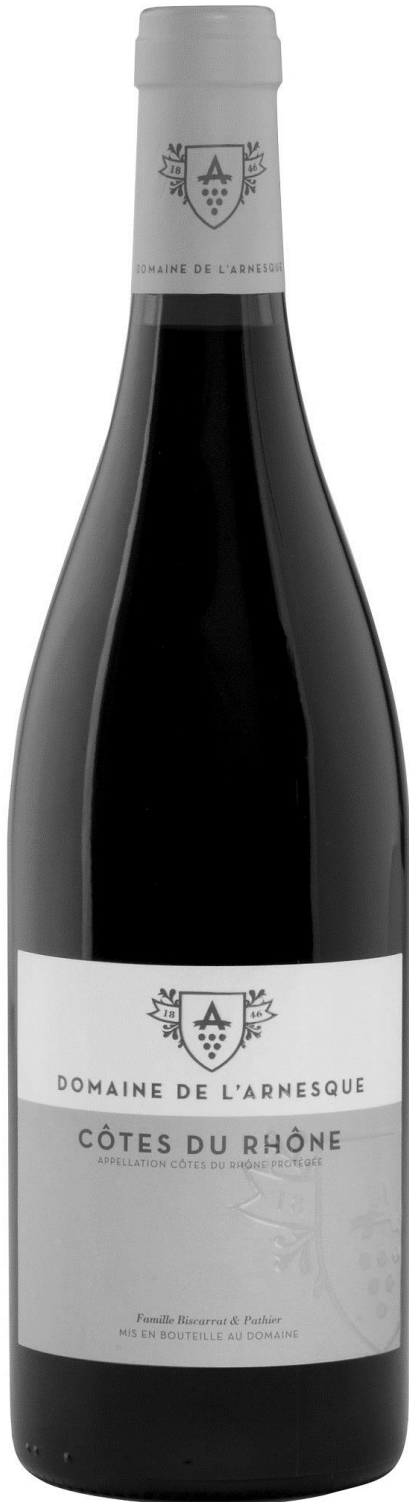


# DOMAINE DE L'ARNESQUE



## Côtes du Rhône Rhône Valley, France

### GRAPE VARIETIES

80% Grenache from 40-year-old vines  
20% Syrah

### VINIFICATION

The grapes for this wine come from two estate vineyards planted on clay and limestone soils. 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 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.

### 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 5<sup>th</sup> 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 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

Pair with charcuterie, roast duck and pizza topped with sausage.

2020 90 WINE SPECTATOR

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