

DOMAINE DE L'ARNESQUE



Plan de Dieu Côtes du Rhone Villages Rhône Valley, France

GRAPE VARIETIES

65% Grenache, 25% Syrah, 10% Carignan

PRODUCTION

Plan de Dieu is a Côtes du Rhône Villages AOC established in 2005. It is situated just north of Châteauneuf du Pape and covers the broad "plain" of the Vaucluse, nestled among four villages, which gradually slopes upwards to the Dentelles de Montmirail foothills in the West. Here, the red clay and rolled pebbles (galets) are ideal for producing rich Grenache-based wines. The grapes for this wine come from a 30-acre plot planted 50 years ago. 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 21 days. 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

Easy on the eyes in the glass, Plan de Dieu is dark cherry in color with a nose of fine, ripe fruits. The sexy palate, redolent with lush, black fruit, a touch of smoky chocolate and a suggestion of suede, is balanced with lissome tannins and a lengthy finish.

FOOD PAIRING

Pair with roast lamb, beef and pork or with a nice hearty stew like Cassoulet. Try with creamy, strong cheese like Camembert.

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