

DOMAINE DE L'ARNESQUE

Cairanne AOC
Southern Rhone Valley, France



GRAPE VARIETIES

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

TASTING NOTE

Deep, bright cherry in color, the nose is 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, roast lamb or game, pork and duck.

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