





Domaine de l'Arnesque, Tradition, AOP Châteauneuf-du-Pape, Red

AOP Châteauneuf-du-Pape, Vallée du Rhône, France

With history dating back to 1846, l'Arnesque is a very old family estate, today tended by the 5th generation of Biscaret. The vineyards spread over 50 hectares in Châteauneuf-du-Pape, Plan de Dieu and Côtes-du-Rhône and is mainly planted with Grenache (70%).

PRESENTATION

In recent years the winery has gained a solid reputation for both its Châteauneuf-du-Pape, but also for the other well-made Plan de Dieu. Today, Sébastien Pathier and wife Marie preside at the destiny of the family holdings and are comitted to to modernise, innovate and move up the value chain: the winery uses no pesticides and is regularly rewarded by the wine world's most representative wine guides.

LOCATION

Lieu-dit l'Arnesque.

TERROIR

The terroir is mainly sand, giving our wines a fine, elegant structure.

WINEMAKING

Hand-picked and sorted, selective de-stemming Traditional vinification lasting 25-30 days with several punchings of the cap and racking.

AGEING

Half-Muids for one year.

VARIETALS

Grenache noir 80%, Mourvèdre 10%, Syrah 10%

14,5 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

16°C/61°F

AGEING POTENTIAL

Over 15 years

TASTING

This dark, brooding red pulsates with fleshy black-cherry and plum flavors. Intensely ripe and densely concentrated, it's a fiery powerhouse framed by firm, gripping tannins. Bold and slightly bullish now it should integrate beautifully with time.

FOOD PAIRINGS

Game dishes such as wild boar and most red meats, working well with beef and lamb. Rich, tomato based pasta can work great as well as hearty chilli con Carne, and beef bourguignon.



