





Domaine de l'Arnesque, Fleur de Garrigues, AOP Côtes-du-Rhône, Red

AOP Côtes-du-Rhône.

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

Côtes du Rhône, located in the commune of Orange.

TERROIR

Limestone-clay terroirs typical of the appellation.

IN THE VINEYARD

Average age of vines: 20 years.

WINEMAKING

The grapes are first destemmed and then crushed.

This is followed by traditional vinification using indigenous yeast, for greater diversity and complexity. Traditional 21 days maceration, the marc is punched down for a maximal extraction.

AGEING

Aged in raw concrete vats for one year.

VARIETALS

Grenache noir 70%, Syrah 30%

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

5 years

TASTING

Intensely ripe, ruddy black-plum and cherry flavors are edged by savory notes of sun-dried garrigue and earth in this blend. It's densely concentrated, but fresh mineral tones and a hint of black-tea astringency lend elegance and structure.

FOOD PAIRINGS

These wines are meant to elevate a meal, so we like to pair them with simple, comfort food dishes like burgers, roast chicken, and grilled meats.

