





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

AOC Côtes du Rhône Villages Plan de Dieu, 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.

TERROIR

The terroir of Plan de Dieu, known as Velage, is made up of red clay overlaid with pebbles, which bring in considerable amounts of water during the summer.

IN THE VINEYARD

Average age of vines 50 years old.

WINEMAKING

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

AGEING

Concrete vat and half Muids for one year.

VARIETALS

Grenache noir 65%, Syrah 20%, Mourvèdre 10%, Carignan 5%

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 to 10 years

TASTING

Blackberry preserves and sunburnt underbrush perfume this full-bodied but elegant red. It's an intensely ripe, jammy sip but nuanced by shades of dark, peppery spice and a lingering brambly finish.

FOOD PAIRINGS

Beef and lamb to tuna, goose and game, or else fattier cuts of pork. It is amazing with barbecue as a lot of people pick up cedar and wood smoke aromas in the wine that flatter any steak you toss on the barbecue.



