

Les Arnevels, Gigondas



THE FACTS

Producer: Famille Quiot
Winemaker: Paula Cárdenas Sáez
Varietal(s): Grenache, Syrah, Mourvèdre
Country: France
Region: Rhône Valley
Vintage: 2010
ABV: 14%
Residual Sugar: 1.9g/l
Case Size: 6x75cl
Closure: Natural Cork
Other Varietals Available?: Yes

BACKGROUND INFORMATION

The Famille Quiot are the unique owners of the plot "les Combes d'Arnevels" located in the north-west of the appellation. The plots are located on stony terraces, very-well exposed to Mistral Wind, which improve the sanitary quality of the grape. The vines are surrounded by several dozen hectares of woods offering an exceptional micro-climate. The soil, which is made up of chalky white rocks gives the wine its individual character. Sunlight is very important and the grapes reach very nice degrees of maturation. This lieu-dit takes its name of "Combes" from the undulating backdrop of the landscape and from "Arnevel", a prickly Mediterranean shrub.

TASTING NOTE

Dark crimson in colour. Dark berry, leather and light spice aromas. Silky on the palate with powerful tannins. Excellent length.

FOOD MATCH

Perfect served alongside roast duck or traditional French cassoulet.

WINE STYLE

Red

OAK TREATMENT

Unoaked

WINE SUITABILITY

Vegetarian: Yes
Vegan: Yes
Allergens: Sulphites