



Wine: Côtes du Ventoux
 Producer: Arnoux & Fils
 Vintage: 2010
 Grape: 25% Grenache, 75% Syrah
 Alcohol: 14 %

Vinification & maturing

After picking, the grapes have been selected, crushed and de-stemmed. Maceration of 7-10 days in vats to optimise the fruit and concentrate the wine. Soft pressing and maturation in big oak barrels for 6 months. Bottling without filtration or fining.

Tasting notes

Its deep garnet red colour gives us a bouquet of black fruits with hint of vegetation. In the mouth it is rich, strong and lively, it opens out with harmony for a final taste which has the length intertwined with the virility, strength and elegance of this noble grape variety.

Food pairing

venison, peppered rib beef and strong cheeses.

Serving temperature

18- 20°C

(Indeholder sulfitter)

