



Wine: Côtes du Rhône Vieilles Vignes Seigneur de Lauris  
Producer: Arnoux & Fils  
Vintage: 2010  
Grape: 70% Grenache, 15% Syrah, 10% Mourvèdre  
Alcohol: %

#### Vinification & maturing

After picking, the grapes have been selected, crushed and destemmed. 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.

#### Tasting notes

The vinification and maturing in oak barrels gives them a strong personality with a fruity nose and hint of pepper and vanilla. In the mouth it is fruity and generous, it will attain a more subtle bouquet after 5-8 years of laying down.

#### Food pairing

Red meats in sauce, grilled meats, cheeses.

#### Serving temperature

18- 20°C

(Indeholder sulfitter)

