AIMÉ ARNOUX 'SÉLÉCTION PARCELLAIRE' CÔTES-DU-RHÔNE BLANC
2025

Country
France

Region
Côtes-du-Rhône

Varietal
50% Grenache Blanc
30% Viognier, 15% Clairette
5% Rousanne

Winemaker
Jean-François Arnoux
Marc Arnoux

Alcohol Content
13%

Total Sulfur
No data

Residual Sugar
No data

Acidity
No data



HISTORY

Established in 1717 in Vacqueyras, the Arnoux family is one of the oldest and few remaining family estates, Over the past three centuries, the Arnoux family domain has expanded its holdings to about 85 acres of choice land on the Plateau des Garrigues.

In 1936, paterfamilias Aime began contracting with neighbors to expand access to nearby appellations, including Gigondas and Chateauneuf. These wines, made by the Arnoux family for nearly a century, are made with the same care and from vines of the same quality as the family's personal holdings. Aimé was succeeded by his sons Jean-Maris and Régis.

Today, the the family business is managed by Jean Maris' sons, Marc and Jean-François, who are the 15th generation of the family to farm these lands.

VINIFICATION and MATURATION

Hand-harvested and de-stemmed to direct press. Aged 6 months on in stainless steel tanks then racked and aged an additional 3 months on fine lees.

VINEYARD

50+ year old vines planted to soils rich in clay, limestone and marl. Organic farming and wine making practices.

TASTING NOTES

Bouquet of wildflowers and bright citrus on the nose. Medium-bodied, bright and crisp on the palate with notes of lemon and garrigue with a smooth and rounded finish

FOOD PAIRING

As an aperitif, summer or fall vegetable salads, roasted chicken, pork tenderloin, mild and creamy cheeses.

BOUTIQUE WINE COLLECTION