

AIMÉ ARNOUX DOMAINE LA FONT DU CHÊNE VACQUEYRAS ROUGE 2022

Country

France

Region

Vacqueyras

Varietal

75% Grenache
25% Syrah

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-Marie and Régis.

Today, the the family business is managed by Jean Marie's 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. Macerated for 15-days with daily pump-overs. Aged in stainless steel on fine lees for 8 months.



VINEYARD

50+ year old vines planted to soils rich in limestone and rolled pebbles. Located in the heart of the Vacqueyras appellation plateau of the Garrigues, Domaine de La Font du Chêne.



TASTING NOTES

Rich and dense, with intense aromas of red cherry and warm baking spice. Full and ample finish.



FOOD PAIRING

Pan-seared duck breast with olives, rosemary-crusted rack of lamb, roasted venison, goat cheeses.

