

# AIMÉ ARNOUX DOMAINE LA MAURELLE GIGONDAS ROUGE 2020

## Country

France

## Region

Gigondas

## Varietal

70% Grenache  
30% Syrah

## Winemaker

Jean-François Arnoux  
Marc Arnoux

## Alcohol Content

14.5%

## 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 Aimé 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 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. 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 Gigondas appellation.

## TASTING NOTES



Rich and dense, with intense aromas of red berries and red plum are met with baking spice and a faint note of anisette. Full-bodied, present tannin structure, long finish.

## FOOD PAIRING



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

## PRESS

