

AIMÉ ARNOUX DOMAINE DE GOUREDON VENTOUX ROUGE 2023

Country France	Region Ventoux	Varietal 70% Grenache, 10% Syrah 10% Carignan, 5% Mourvedre 5% Cinsault	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 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 12-days with daily pump-overs. Aged in stainless steel on fine lees for 8 months.



50+ year old vines planted to soils rich in limestone, certified organic (European standards).



TASTING NOTES

Rich and dense, with intense aromas of red fruits and spicy nuances. Full and ample finish.



FOOD PAIRING

Roasted or grilled poultry and fowl, warm lentil salads, steak frites, hamburgers, goat cheeses.