

# AIMÉ ARNOUX 'SÉLECTION PARCELLAIRE'

## CHÂTEAUNEUF-DU-PÂPE ROUGE

### 2023

#### Country

France

#### Region

Châteauneuf-du-Pâpe

#### Varietal

60% Grenache  
30% Syrah  
10% Mourvèdre

#### 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 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 50% de-stemmed to direct press, 50% whole cluster. Macerated for 20-days with daily pump-overs. Aged 12 to 18 months, with 2/3 in oak casks and 1/3 in oak barrels (second-fill).

### VINEYARD



50+ year old vines planted to soils rich in red clay and cobbles. Located in the heart of the Châteauneuf-du-Pâpe.

### 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



Venison stew with porcini mushrooms, thyme-crusted beef tenderloin, hunter-style rabbit, Gardiane stew, scrambled eggs with truffle, goat cheese.

