

# AIMÉ ARNOUX 'SÉLÉCTION PARCELLAIRE' CÔTES-DU-RHÔNE ROUGE 2023

## Country

France

## Region

Côtes-du-Rhône

## Varietal

65% Grenache  
35% Syrah

## Winemaker

Jean-François Arnoux  
Marc Arnoux

## Alcohol Content

13.5%

## 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 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 in temperature controlled vats with daily pump overs. Aged 12-18 months;  $\frac{1}{3}$  in second fill oak barrel and  $\frac{2}{3}$  in large oak cask.

## VINEYARD



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

## TASTING NOTES



Notes of red plum, vanilla and anisette and pepper translate on the palate. Medium-bodied, fruity and fresh with a dry finish, supple tannin structure.

## FOOD PAIRING



Grilled lamb, Daal Makhani, pan-seared duck breast, fall and winter salads.