

AIMÉ ARNOUX 'SÉLECTION PARCELLAIRE' VACQUEYRAS BLANC

2021

Country

France

Region

Vacqueyras

Varietal

60% Grenache Blanc,
10% Viognier, 5% Bourboulenc
5% Marsanne, 5% Clairette

Winemaker

Jean-François Arnoux
Marc Arnoux

Alcohol Content

12.5%

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 de-stemmed to direct press. Aged in new French oak barrels for 9 to 12 months with regular bâtonnage



VINEYARD

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



TASTING NOTES

Notes of mango, pineapple, grapefruit with nuances of pear toast. Bold on the palate; full bodied with aromas of smoke, coffee and creamy notes.



FOOD PAIRING

Creamy poultry dishes, grilled lobster, Normandy-style sole fillet, seared foie gras, or goat cheese.