

# AIMÉ ARNOUX 'SÉLÉCTION PARCELLAIRE' VACQUEYRAS BLANC 2021

## Country

France

## Region

Vacqueyras

## Alcohol Content

12.5%

## Total Sulfur

No data

## Varietal

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

## Winemaker

Jean-François Arnoux  
Marc Arnoux

## 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. 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.

## PRESS

