

AIMÉ ARNOUX 'SÉLECTION PARCELLAIRE' VACQUEYRAS ROUGE

2019

Country

France

Region

Vacqueyras

Varietal

70% Grenache
30% Syrah

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 30% de-stemmed to direct press, 70% whole cluster. Macerated for 15-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 limestone and rolled pebbles. Located in the heart of the Vacqueyras appellation.



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

Pan-seared duck breast with olives, rosemary-crusted rack of lamb, roasted venison, goat cheeses.

