

AIME ARNOUX, GIGONDAS 2019

80% Grenache, 20% Syrah

Viniculture since 1717

In 1717, the Count François de Castellanne, de Lauris, de Vassadel, de Gérard, Chevalier marquis of Ampuis, de Lagneroux, Vacqueyras and its territories universal and direct landlord, gave away a vineyard to Pierre Bovis, an ancestor of the Arnoux family. We have since then, kept Vine and Wine tradition in our family, and today the vineyard covers 40 hectares.

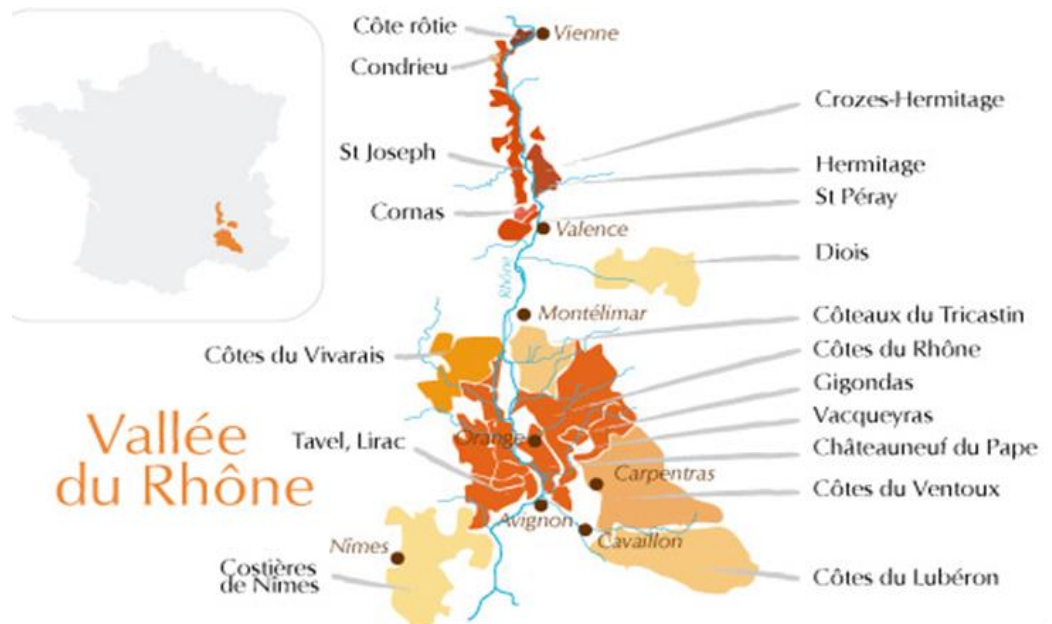
Situated at the feet of majestic « Dentelles de Montmirail » the picturesque village of Vacqueyras is a favored place where the various meridional vines, Syrah, Mourvedre, Cinsault, white Grenache and Clairette grow. The wines were given the rank of “Cru” of the Cotes du Rhone wines thanks to the impetus of quality development in the vines since the XV century.

Gigondas is north of Vacqueyras, further upslope and on clay rich soils with limestone cobbles and substrate, and is known for its deep, burly reds. The climate is still Mediterranean but with somewhat cooler nights. No white wine is produced. Gigondas AOC requires that the wines be made from a minimum of 50% Grenache, a minimum 15% Syrah. Gigondas location in the shadow of the Dentelles limits morning sun, giving the longer hang times so beneficial to producing truly great Grenache.

TASTING NOTES:

Made from a blend of Grenache and Syrah, the bouquet develops intense aromas of red fruits with notes of cherry, with nuances of sweet spices and garrigue. The palate is rich, dense, and full of fruit, blossoming into a delicious and mineral finish.

Food/wine pairings: Lamb, Venison, Veal Chops, Cold Meats



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