LES ARBOUSIERS

RED

2023

CÔTES DU RHÔNE

TASTING NOTES

Wine with a beautiful deep ruby red color.
Very intense nose reminiscent of small black fruits: blackcurrant, plum, burlat cherry, mixed with sweet notes of cuberdon candy.

The palate turns out to be very elegant, enhanced by a beautiful liveliness, where floral and cherry notes are found.
This friand wine is structured by fine and tight tannins. Les Arbousiers have a balanced Rhone character. Without heaviness or excessive generosity, this wine has a great future.

A wine to serve with a Thai beef dish, with a Milanese veal escalope, with creamy dishes or even with autumn vegetable dishes.
To drink within 3 to 8 years.

GRAPE VARIETIES

Grenache (70%)
Syrah (30 %)

TERROIR

Loess on limestone and sandstone rock.
Vineyard planted on Eastern slopes, at an average altitude of 270 m

IN THE VINEYARD

Certified organic agriculture
Gentle pruning respecting sap flows
Use of natural composts
Green manures
Strict debudding

IN THE WINERY

Manual harvesting and manual grape sorting
15 days maceration (in whole bunch for Grenaches, and destemmed for Syrah)
Indigenous yeasts
Fermentation without added sulfites

MATURING

Syrah aged 12 month in concrete tanks, Grenache aged also 12 months in 50 hl foudre oak casks
2g/l added sulfite after malolactic fermentation and adjusted later if needed at bottling
Unfiltered / Unfined
Bottled and stored in our winery at constant temperature until shipment

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