



Sainte-Victoire
Appellation Côtes de Provence Contrôlée



Les Arnavès, Sainte-Victoire

AOC Côtes de Provence Sainte-Victoire, Provence, France

A minerality rich in citrus and freshness!

PRESENTATION

The Lieu-Dit les Combes d'Arnevel is an estate in its own right, on the extreme western part of the Châteauneuf-du-Pape appellation, overlooking the Rhône and its valley. This place, unique and majestic, on a splendid Urgonian terroir, produces wines combining the fruit of the sun and the strength of the rock.

But also ?

Given our attachment to this magnificent place in Châteauneuf-du-Pape, we offer our other wines under "Les Arnavès". You will discover a complete range of wines from the Southern Rhône Valley and Provence.

LOCATION

The Sainte Victoire appellation (boundary within the Côtes de Provence AOC area) is a terroir on the southern foothills of the Montagne Sainte-Victoire (east of the town of Aix-en-Provence). Provence) which extends to the ranges of Mounts Olympus and Aurélien. This Area has very specific geo-climatic characteristics (poor, well-drained soils, formed of limestone and clay sandstone).

TERROIR

This terroir benefits from exceptional sunshine and a climate with slightly continental nuances, protected to the south from maritime influences by the Monts Aurélien and the Sainte-Baume massif. The action of the mistral cleanses the vineyard. The grapes ripen later than in the rest of the Côtes de Provence appellation, which gives the wines a characteristic freshness.

WINEMAKING

Direct pressing then settling. Fermentation at 18°C.

AGEING

Aging on fine lees for a few months. The production decree allows earlier marketing in recent years. Our Sainte Victoire is available from the start of the year following the harvest.

VARIETALS

Carignan, Cinsault, Grenache noir, Syrah

SERVING

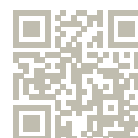
A service at 10 to 12° is desirable in order to benefit from the aromatic fullness.

AGEING POTENTIAL

2 to 3 years

TASTING

An explosion of summer flowers, melon, peach, orange and even papaya on a very mineral background.



FOOD PAIRINGS

As an aperitif, with salads and savory tarts. Perfect for slightly spicy, oriental or Asian dishes.

