

## Les Arnevels, Châteauneuf-du-Pape



**Producer:** Famille Quiot  
**Winemaker:** Paula Cárdenas Sáez  
**Varietal(s):** Grenache, Syrah, Mourvèdre,  
Cinsault **Country:** France  
**Region:** Rhône Valley  
**ABV:** 14.5%

The Famille Quiot are the unique owners of the plot “les Combes d’Arnevels” located in the north-west of the appellation. The plots are located on stony terraces, very-well exposed to Mistral Wind, which improve the sanitary quality of the grape. The vines are surrounded by several dozen hectares of woods offering an exceptional micro-climate. The soil, which is made up of chalky white rocks gives the wine its individual character. Sunlight is very important and the grapes reach very nice degrees of maturation. This lieu-dit takes its name of “Combes” from the undulating backdrop of the landscape and from “Arnevel”, a prickly Mediterranean shrub.

### TERROIR

Wide variety of soils types, with predominantly sandy, chalky soil and deeper beds of clay and silt. This allows adequate drainage of rainfall and ensures the vines are able to produce the best possible quality.

### WINEMAKING

Virtually total de-stemming, pumping over twice a day .Vatting time: 2 to 3 weeks in concrete vats. Matured for 18 months in vats and “foudres” (15%).

### GRAPES

Grenache, Syrah, Cinsault, Mourvèdre

### TASTING NOTES

Deep crimson. Ripe dark berries, turning to spices. Smooth and persistent with aromatic full-ness.

### FOOD MATCHING

red meats, dishes cooked in sauce, meat terrine and cheeses.