

GRAPE

Arnoux Gigondas “Vieux Clocher”

WHY WE LOVE IT

This is the winery’s traditional Gigondas bottling, and is sourced from vines that sit underneath the dentilles.

Varietal Composition: 65 % Grenache, 20 % Syrah, 15 % Mourvèdre

Elaboration: Destemmed fruit is pressed. Vinification occurs over 2 to 3 week period with regular pumping over. Aged in large oak barrels for up to 1 year.

Tasting Notes: Beautiful red with ruby tints. Wonderful quality fruit on the nose underscored by spice tones. A fairly powerful, robust wine on the palate yet with closely-integrated tannins. The finish stays very aromatic with red and black fruits and a mineral touch.

PRESS

2016 – 90-92 Wine Advocate

2015 – 90 Vinous

PRODUCER BACKGROUND

Marc and Jean-Francois Arnoux are the newest generation to perpetuate their family’s long history at this traditional domaine that sits next door to the old Vacqueyras church.

The family’s history in Vacqueyras dates back to 1731, and vineyard holdings are now 41 hectares in total, with additional volume supplemented with growing partners who have supplied the family for decades.

Always rich with garrigue, Arnoux’s offerings consistently overdeliver for us, and this is a producer we’ve been working with since our early days.

