



Domaine Chaume-Arnaud

Vinsobres 2015

Area of production	AOC Vinsobres
Grape varieties	60% Grenache -20% Syrah, 10% Cinsault - 10% Mourvèdre
Soil and climate	Southfacing stony, limestone clayey terroir.
Type of winemaking	De-stemming Crushing Fermentation only with indigenous yeasts Pigeage Maceration for 3 weeks Ageing in concrete tanks
Tasting notes	The nose is fresh, with plum and cedar notes. The palate reveals liquorice notes with garrigua perfums. Great freshness in the final and round tannins.
Food recommendation	Red meats, cep risotto, guinea fowl with mushrooms
Medals & prices	Parker : 89 Bettane : 14/20 RVF : 15/20

