

Vins Breban

RED WINE PGI VAR

L'ARNAUDE

VARIETALS

Grenache – 50%; Syrah - 20%;
Cabernet Sauvignon - 15%; Carignan - 15%

FLAVORS

L'Arnaude red wine ruby-like in color with slightly purplish reflections. The nose is expressive, conveying notes of forest foliage and blackcurrant. The mouth is rich with a nice structure. Nice length on the finish.

ALLIANCE FOOD - WINE

L'Arnaude red wine goes perfectly with cold cuts and cheeses, or white meats in sauce.
Best served at a temperature of 8° to 10°C.

PACKAGING

Bottle bordelaise seduction - Case of 6 or 12 bottles
Barcode: 3 334 861 003 977

WINE PREPARATION

The red wine l'Arnaude is certified as PGI Var.
Château L'Arnaude is located in Lorgues, in the heart of the Var.
Surrounded by pines and cypresses, this 20-hectare vineyard offers views of the Moorish hills region. The plot harvest is carried out by hand and through mechanical means. Direct cold pressing.
Grape varieties are blended after alcoholic fermentation in temperature-controlled stainless-steel vats.



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