

FAMILLE ARNAUD

— DEPUIS 1641 —



In 17th century, the Arnaud family moved to Trèssques, situated on the right bank of the Rhône Valley, in the Gard department. They will rise rapidly to the title of winegrowers after the purchase of a vineyard producing Côtes du Rhône wines.

Frédéric Arnaud works alongside his father from his early age. After meeting a sparkling Sicilian girl named Joséphine, they decide to purchase in 1995 Château Courac. Thanks to the work in the vineyard and their love for wine, the Arnaud Family quickly finds their identity: making exceptional wines like those that have made the region famous.

La Roselière

LAUDUN
CÔTES DU RHÔNE VILLAGES

APPELLATION D'ORIGINE PROTÉGÉE

Vintage

2020

Grapes

Grenache, Syrah, Mourvèdre

Terroir

The soil is mainly composed of sand covering a layer of clay.

Vinification

The grapes are picked at full maturity. After destemming, the traditional vinification takes place in concrete casks with a controlled temperature of around 25°C. The vatting is 21 days approximately. During the fermentation the lees are stirred up to soften the tannins.

Tasting

Outstanding!

Explosive nose, bright and vibrant with savoury black olive, thyme, tea leaf and ripe black fruit notes. There's a good sense of ripeness and power under control. An opulent, full-bodied, generous style with warming alcohol and a very long finish. Fantastic release! Seamless, irresistible drinking.

Wine & Dine

To be served around 15 – 16°C. To enjoy with grilled red meat, game, meat in sauce and of course a platter of French cheeses.

Consumption

Between 2022 – 2027 | climax : 2023-24

Awards

DWWA 2022 : 95 pts Gold Medal

