



CHÂTEAU L'ARNAUDE

CUVÉE NUIT NOIRE

RED WINE APPELLATION COTES DE PROVENCE



VARIETALS

Grenache - 50%; Cabernet - 30%; Syrah - 20%

FLAVORS

CHÂTEAU L'ARNAUDE Cuvée Nuit Noire wine possesses a light garnet color. Its nose is expressive and fruity with gourmet notes of raspberries and blackberries. On the palate, it reveals a fine structure of tannins and red fruits aromas and a very pleasant finish, as well.

ALLIANCE FOOD - WINE

The red wine CHÂTEAU L'ARNAUDE perfectly accompanies grilled fish, quail, cheese ravioli, chicken tajine, and veal stew. Best served at a temperature of 15 ° to 17 ° C.

PACKAGING

Bottle bordelaise
Pallet of 100 cartons or 6 bottles

PREPARATION AND PRESENTATION OF WINE

The red wine CHÂTEAU L'ARNAUDE appellation Côtes de Provence comes from an estate of the same name which is situated next to the village of Lorgues in the south of France. Surrounded by mature pines and cypress trees, this magnificent vineyard of 20 hectares overlooks the Moorish Hills region. The domain CHÂTEAU L'ARNAUDE maintains its own guest rooms and an adjacent acrobatic course on trees. The estate's wine cellar is open for wine tasting daily.