



CHÂTEAU L'ARNAUDE

CUVÉE NUIT BLANCHE

ROSÉ WINE APPELLATION COTES DE PROVENCE



VARIETALS

Cinsault - 46%; Syrah - 22%; Grenache - 16%; Rolle - 16%

FLAVORS

CHÂTEAU L'ARNAUDE Cuvée Nuit Blanche wine has a clear peach color. The nose is accented with notes of fresh red fruits. On the palate, lively and greedy, with delicate aromas of strawberries, citrus-like fruits, and distinct grapefruit notes at the finish.

ALLIANCE FOOD - WINE

CHÂTEAU L'ARNAUDE rosé wine goes well with grilled prawns, salmon tartare, grilled fillet of beef, and chicken with zucchini in curry sauce. Best to be served at a temperature of 8° to 10° C.

PACKAGING

Bottle bordelaise
Pallet of 100 cartons or 6 bottles

PREPARATION AND PRESENTATION OF WINE

The rosé wine CHÂTEAU L'ARNAUDE Cuvée Nuit Blanche originates on an estate located next to the village of Lorgues in the south of France. Surrounded by mature pines and cypress trees, this magnificent vineyard of 20 hectares opens the view on 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.