

AIMÉ ARNOUX

AIMÉ ARNOUX 'SELECTION PARCELLAIRE' CÔTES DU RHÔNE

CÔTES DU RHÔNE AOC • FRANCE • EUROPE

TECHNICAL DETAILS

The Estate

Aimé Arnoux is a family-run estate in the southern Rhône Valley known for crafting expressive, terroir-driven wines. The “Sélection Parcellaire” designation highlights fruit sourced from carefully selected vineyard parcels to enhance quality and complexity. The wine reflects a classic Rhône style with balance, warmth, and structure.

Wine Making

Grapes are sourced from selected parcels across the southern Rhône, emphasizing quality and consistency. Fermentation is conducted in stainless steel with controlled extraction to preserve fruit and structure. Aging typically occurs in neutral vessels or a mix of oak to add subtle complexity without overpowering the blend. The approach focuses on balance, regional typicity, and drinkability.

Food Suggestions

This Côtes du Rhône pairs beautifully with grilled meats, roasted chicken, and Mediterranean dishes. It also complements sausage, stews, and herb-driven cuisine. A versatile red for bistro-style menus and everyday retail placements.

TASTING NOTES

This Côtes du Rhône opens with aromas of ripe blackberry, raspberry, and plum layered with notes of black pepper, garrigue, and dried herbs. On the palate, it is medium- to full-bodied with juicy dark fruit supported by soft, rounded tannins. Hints of spice and earth add depth and character. Balanced acidity keeps the wine fresh and food-friendly. The finish is smooth, savory, and gently spiced.

Grenache-led blend grape blend.

Sales Materials:

SCAN >>

More About
This Wine



VINTAGE DESCRIPTION

- Available Size: 750mL (12 units)
- Family-Owned
- ABV%: 14
- Class: Red

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

