

Arnaud Combiér Chiroubles Natural Wine



*"Art and wine are the higher joys of a free man."
Aristote*



Appellation: AOP Chiroubles

Vintage: 2018

Alcohol: 13%

Grape varieties: 100% Gamay

Terroir: Pink Granite soil.

Vines: Pruned in Goblet form / Conversion to Organic.

Vinification methods: Carbonic maceration / Vinified without sulphites / Natural yeasts.

Maturing: In barrels / Without sulphites / On fine lees.

Number of bottles produced: 2400

Tasting notes:

Redcurrants, small crushed strawberries, sweet spices.

Great sapidity with crisp tannins until the finish full of freshness and perfect sweetness.

Pairing :

It will do wonders on roasted poultry.

Recommendations :

Serve between 12 and 13°C

Aging potential : 5 to 8 years