

# Arnaud Combiér Chiroubles Natural Wine



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



**Appellation:** AOP Chiroubles  
**Vintage:** 2019  
**Alcohol:** 13.5%  
**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