







Les Combes D'Arnevels

Chateauneuf du Pape Blanc Grenache Blanc, Clairette, Bourboulenc, Roussanne

Vine Age: 40 Years

A single vineyard with predominantly sandy, chalky soil and deeper beds of clay and silt. This allows adequate drainage of rainfall and ensures the vines are able to produce the best possible quality.

Easily the best wine for pairing with Lobster but also delicious with other seafood, puff-pastries, white meats or goat cheeses.

Les Combes D'Arnevel is a place name or "lieu-dit" given to a parcel of 22 hectares (55 acres) of vines situated in the West of Chateauneuf du Pape. It takes its name from the "combe" or depression in the terrain and "Arnevel" from the Provencal name for a shelter of thorn bushes. Until the purchase by the Quiot family in 1864, Les Combes D'Arnevel had been communal woodland with only a small area of vineyard. For many years the Quiot family used this area only for hunting and, even today, there still stands a small hunting lodge, shaded by a hundred year old tree in the middle of the now enlarged vineyards, and encircled by 80 hectares of woodland.



