FAMILLE ARBEAU
VIGNERONS EN SUD-OUEST DEPUIS 1878

VILLEROUGE

AOP GAILLAC RED

Producer: Arbeau Family

Surface: 70 ha

Age of vines: 25 years old

Grape varieties: 50% Braucol, 25% Duras and 25% Syrah

Soil: Right bank of the Tarn River, clay and limestone soil.

VINIFICATION

Traditional, with an average of 12 days of fermentation in vats.
Matured in vats for 8 months.

WINE TASTING

Garnet like the Albi brick at sunset, this gourmet red smells of cherry, cut bay and wild thyme.
Born from the iconic Braucol, Duras and Syrah, it offers a balanced, well-bodied mouth full of fruits.
It will be served at 16°C, both on Ségala veal and a pot-au-feu.

PACKAGING

Bottle: ECOVA Bordelaise green
Cork: Technique 44/24
Bottle gencode: 325298 7209939

REMARKS

Selection 1001 dégustations

Please drink responsibly.

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