

# ZINFANDEL

DOMAINE DE  
**L'ARJOLLE**

*The only hectares of Zinfandel in France!*



It was during one visit in California in the nineties when we fell in love with Zinfandel!

And after a long administrative procedure of obtaining the right to plant the Zinfandel, the French authorities agreed and we did plant our first hectare in 1998.

Today, we are proud owners of three hectares, which are still very unique in France.

**Colour:** Red

**Alcohol content:** 14 %

**Harvest:** Harvested at the end of September.

**Vinification:** Skin maceration in cold soaking (8°C).  
Alcoholic fermentation at controlled temperatures of 25°C.

**Ageing:** Ageing in oak barrels.

**Wine tasting:** Its colour is a beautiful dark red. The nose is refined and complex, evoking the mix of dark fruits and oriental spices. The palate evolves like a crescendo with its silky and full-bodied notes and soft tannins. Its freshness complements the explosive nature and creates a harmonious blend.

**Wine pairings:** Exotic cuisine, lamb tagine, paella, beef, chocolate dessert



*Sud de France*

