

DOMAINE DE  
L'ARJOLLE

# ZINFANDEL

LES ÉTONNANTS



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Made from the Californian king of grapes and originally from Puglia the only Zinfandel vineyards grown in France, at Domaine de l'Arjolle, in the south of France.

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Robe: Ruby red

Grape variety: Zinfandel

Vineyard: 2 hectares

Harvest: end of September

Vinification : Cold maceration prior to fermentation (8°C). Primary fermentation with temperature control (25°C) and maceration during 15 days.

Ageing in French oak barrels that have been used for one or two vintages.

Tasting note: Dark red robe. The nose is refined and complex, with ripe fruit and oriental spice. On the palate, this wine reveals itself in stages: ample and mouth-filling, with integrated tannins, and an invigorating, explosive freshness that brings impressive balance.

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# KARMÉNÈRE

LES ÉTONNANTS



Made from Carménère – Chile's iconic grape variety - grown at Domaine de l'Arjolle in the south of France.

Robe: Purple

Grape variety: Carménère

Alcohol: 14.5%

Harvest: early October

Vinification : Cold maceration prior to fermentation. Primary fermentation with temperature control (25°C).

Ageing: Barrels that have been used for two or three vintages.

Tasting note: Dark purple robe. An expressive, fruity nose dominated by blackcurrant, freshly-cut grass and bell pepper aromas. Lively and long on the palate, with notes of blackcurrant, menthol and pepper and a fine texture.