

Arrogant Frog – Tutti Frutti Red

Within a couple of years, Arrogant Frog has made itself the mascot of our Estates. The humble winemaker shows that with creativity, know-how and a sense of humour, one can make Southern French wines shine around the world and give pure pleasure, at a reasonable price! Arrogant Frog represents our South of France “Art de Vivre”. Château Arrogant Frog is made out of 20 hectares (50 acres) in the Limoux grand cru. The Arrogant Frog cuvées are Château Arrogant Frog, Arrogant Frog reserve, as well as single varietal or blends.



- Appellation : IGP Pays d'Oc
- Grape Varieties : 28% Grenache, 25% Merlot, 24% Syrah, 8% Cabernet Sauvignon, 8% Mourvèdre, 7% Cabernet Franc

Tasting Notes

- Colour : Medium to deep purple garnet red.
- Nose : Elegant and complex with a quintessence of red berries, ripe strawberries, with a hint of spices and liquorice notes
- Palate : Well balanced, soft, rich and lively. Long finish on plum notes.
- Food pairing : Best served at 17 ° C with pastas, barbecues, poultry, light meals and soft cheeses or fruit desserts. To enjoy its Arrogant qualities to the fullest serve it slightly cool.

Vineyard profile

Soil type : Clay, Limestone and gravels to deeper clayed and limestone soils

Vineyard age : 8 to 31 year-old vines

Pruning : Cordon de Royat, Simple Guyot

Harvest : Mechanical at night in order to avoid oxidation

Average yield : 65 hl/ha

Density of planting : 4400 vine plant/ha

Elevation : 240m

Climate : Mediterranean with oceanic influence

Vinification process

Destemming of the grape, each grape variety is vinified separately. Skin contact at 10 °C for 3 days prior to 6 days fermentation at 22 to 24 °C with daily pumping. We use different technics of maceration in order to favour a maximum of colour and fruit extraction without the tannins. The wine is aged for 4 months in cement vats.

<https://www.arrogant-frog.com/en/the-wines/tutti-frutti-red/>