

Arrogant Frog – Tutti Frutti White

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
- Grapes Varieties : 25% Chardonnay, 20% Grenache Blanc, 10% Vermentino, 4% Viognier, 30% Colombard, 8% Sauvignon Blanc, 3% Muscat sec

Winemaker's comments

- Colour : Bright gold yellow with green tints
- Nose : Elegant with a quintessence of passion fruit, white peach, white currants some herbaceous notes.
- Palate : Fresh and vivid, rich on the middle palate with a good fruity length.
- Food pairing : 10 to 12°C preferably with seafood and fish dishes, sushi and sashimi, white meats, light meals, blue cheeses, and fruit desserts. This wine will also be very enjoyable alone as a relaxing drink.

Vineyard profile

Soil type : Clayey-limestone deeper cool soil

Vineyard age : 8 to 31 year-old vines.

Pruning : Cordon de Royat (Chardonnay only)/Guyot simple

Harvest : Mechanical at night to protect from premature oxidation.

Average yield : 68 hl/ha

Density of planting : 4400 vine plant/ha

Elevation : 240m

Climate : Mediterranean climate with warm days and a cooling breeze from the sea 10 km away.

Vinification process

Destemming of the grape, each grape variety is vinified separately, partly skin contact on Sauvignon and Colombard, low temperature racking at 10°C. 3 to 5 weeks fermentation under controlled temperatures (17°C) with selected yeasts. Aged on lees for 3 months in stainless steel vat with regular “batonnage” (stirring of the lees).

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