

Reserve GSM By Arrogant Frog

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 : AOP Languedoc
- Grape Variety : Syrah (45%), Grenache (30%), Mourvèdre (25%)

Tasting notes

- Colour: Intense ruby red with garnet tints.
- Nose: Complex with blackberries, violet flowers and humid aromas evolving toward spicy vanilla notes.
- Palate: Well balanced, opulent and soft with smooth tannins. Strong fruity character with a sweet fruit mouthfeel. Rich and full bodied with a toasted finish.
- Food pairing: Best served with grilled red meat, pasta, game and soft cheeses
- Serving temperature: 17°C.

Vineyard

Soil type: Limestone and chalk for the Grenache and Syrah, and deep limestone and gravel for the Mourvèdre.

Harvest: mechanical at night in order to avoid premature oxidation.

Average yield: 44 hl/ha

Vinification

Grape selection. Grape destemming, separate vinification for each type of grape. Fermentation lasted 4 days for the Grenache and Mourvèdre and 5 for the Syrah at a maximum temperature of 28°C. Traditional maceration for the 3 varieties (around 14 days).

The wine was aged in 80% American oak barrels (35% new, 65% 1 and 2 year-old) and 20% in 1 year-old French oak barrels.

<https://www.arrogant-frog.com/en/the-wines/arrogant-frog-reserve-gsm/>