

Arrogant Frog – Chardonnay Viognier

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 Variety : 70% Chardonnay, 30% Viognier

Tasting Notes

- Colour: Bright gold yellow with straw yellow tints.
- Nose: Very elegant with a quintessence of tropical fruits, peach and white flower aromas, with a hint of vanilla and toasted bread.
- Palate: Fresh and mellow with a persistent length on fruity notes.
- Cellaring: In the first five years you will enjoy its fruit aromas which will then turn into more mature aromas. It will age well for the next 4 years when kept in good cellaring conditions.
- Food pairing: Best served at 10 to 12°C with seafood and fish dishes, delicious with sushi, white meats, blue cheeses, and fruit desserts. This wine will also be very enjoyable on its own as a relaxing drink.

The Vineyard

Soil type: Clay and limestone deeper cool soil

Age of the vineyard: 11 to 23 years old vines.

Pruning: Guyot Simple

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

Average yield: 55 hl/ha

Density of planting: 4400 vine plant/ha

Elevation: 240m

Climate: Mediterranean with oceanic influence

Wine Making

Destemming of the grape, each grape variety is vinified separately, no skin contact, low temperature racking at 8°C. 3 weeks fermentation under low controlled temperatures (18°C maximum) with selected yeasts. From the 2nd week of fermentation, 30% of the Chardonnay finishes its fermentation in oak barrels and will then be aged in oak barrels for 4 months. The remaining chardonnay and viognier are aged in stainless steel tanks.

<https://www.arrogant-frog.com/en/the-wines/chardonnay-viognier/>