

Arrogant Frog – Ribet Rouge Rural Organic

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 : 55% Cabernet Sauvignon, 45% Merlot

Tasting notes

- Colour: Deep purple garnet red with ruby and garnet red tints
- Nose: Blueberry flavours, red pepper and spicy flavours
- Palate: Well-balanced and rich with smooth tannins. Long finish on plum notes.
- Food pairing: Best served at 17 ° C with pastas, barbecues, poultry, game, terrines and medium to strong cheeses; this wine will go very well with chocolate desserts too.

The Vineyard

The vineyard has been farmed organically for the past 10 years.

Age: 16 to 31 year-old Cabernet and 14 to 33 year-old Merlot.

Soil type: Clay, limestone and gravels for the Cabernet Sauvignon. Deep clayed and limestone for the Merlot

Harvest: Mechanical at night in order to avoid premature oxidation

Average yield: 52 hl/ha

Wine Making

Destemming of the grape, each grape variety is vinified separately. Skin contact at 10 °C for 3 days prior to a 6-day fermentation at 24/26°C with daily pumping over, followed by 15-day maceration for the Cabernet and 12 days for the Merlot. The blend is made in November before putting the wine in barrels. 25% of the blend is aged in new oak barrel for 3 months.

<https://www.arrogant-frog.com/en/the-wines/ribet-red-rural-cabernet-sauvignon-merlot-organic-wine/>