



# Arrogant Frog – Syrah Rosé

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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 : 100% Syrah

## Tasting Notes

- Colour : Nice and Intense cherry pink colour.
- Nose : Complex with cherries and flowers aromas evolving toward soft candied fruit notes.
- Palate : Rich and well-balanced. Floral character with a long finish.
- Food pairing : Best served at 12° with light dishes, grilled meat, salads, sausages, white meat, Carbonara pasta or soft cheeses. This wine is also ideal to enjoy on its own

## The Vineyard

Soil type : Gravel, clay and limestone.

Vineyard age : 22 years old

Pruning : Cordon de Royat

Harvest : Mechanical at night to protect from premature oxidation.

Average yield : 60 hl/ha

Density of planting : 4400 vine plant/ha

Elevation : 100 - 180m

Climate : Mediterranean climate with oceanic influence

## Vinification

Grape destemming, cooling of the grape down to 10°C. We start to vinify the wine as a red wine, but after a few hours then we transfer the free run juice in another stainless steel vat to start the fermentation (this method is called Rosé de Saignée in French). Fermentation for 2 weeks at 16°C with selected yeast.

The wine is aged on its lees with regular “batonnage” for 40 days. During the ageing process we look at maintaining a maximum fruit expression and concentration thanks to regular pumping over.

<https://www.arrogant-frog.com/en/the-wines/syrah-pink/>