

# Arrogant Frog – Tutti Frutti 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 Varieties : Grenache 50%, Cinsault 30%, Syrah 20%

## Tasting Notes

- Colour : Pink, cherry colour.
- Nose : Complex with cherries, toffee and floral aromas evolving toward soft candied fruit notes.
- Palate : Rich and smooth, well balanced . Fruity character with a long finish.
- Food pairing : Best served with light dishes, grilled meat, salads, sausages, white meat, pasta “alla carbonara”, soft cheeses. Perfect summer wine.

## The Vineyard

Soil type : Clay and limestone

Vineyard age : 8 to 31 year-old vines

Pruning : Cordon de Royat et Guyot Simple

Harvest : Mechanical at night in order to avoid oxidation

Average yield : 68 hl/ha on average.

Density of planting : 4400 vine plant/ha

Elevation : 240m

Climate : Mediterranean with oceanic influence

## Vinification process

Grape destemming, separate vinification for each varietal. Pneumatic press, free run juice is only used for our rosé. Fermentation for 3 weeks on average at 17°C. The wine is aged on its lees with regular “batonnage” for 40 days in new coated cement vats. 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/tutti-frutti-pink/>