



TASTING NOTES

Bright lemon color. Complex and fresh with aromas of grapefruit, gooseberry and herbaceous notes and a hint of smokiness. Fruit and lively with great balance and persistence.

Arrogant Frog Sauvignon Blanc

COUNTRY	ABV
France	12.5%
REGION	VARIETALS
Languedoc-Roussillon	Sauvignon Blanc
APPELLATION	
IGP Pays d'Oc	

WINERY

Jean-Claude Mas, first-generation winemaker, fourth generation grape grower, and owner of Les Domaines Paul Mas, is a leader in fine winemaking in the Languedoc region of Southern France. Since taking the helm of the family winery in 2000, he has prioritized sourcing the highest quality grapes from twelve privately-owned estates and premier growers in the Languedoc to make wines of authenticity and refinement. Within just a few years of its launch, Arrogant Frog has become the mascot of all the estates. Jean-Claude has shown that with creativity, expertise, and humor, the wines of the Languedoc find eager drinkers across the globe. Château Arrogant Frog encompasses 20 hectares of vineyards in Grand Cru Limoux, 15 of which are organically farmed and five are certified Terra Vitis. Despite their Old World roots, Arrogant Frog wines will appeal to more New World palates with fresh, bright fruit and unique varietal character.

CULTIVATION

Clay-limestone, deep, cool soils. The vines are 11-23 years old and the vineyards are managed with total respect for the environment.

VINIFICATION

Grapes are destemmed and undergo a cool maceration without skin contact. Pneumatic pressing of only free run juice is used. The wine is racked for clarification, followed by a cool fermentation for 18 days. During this process the wine is protected from oxygen contact with the use of nitrogen gas. The wine rests for two months on its lees in stainless steel vats for added complexity.

AGING

Aged in stainless steel for six months.

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