



Xavier Vignon, Xavier, AOP Côtes-du-Rhône, White

AOP Côtes-du-Rhône.

Xavier inherited from his parents two fundamental values: the love for a job well done and the capacity to transmit knowledge. His in-depth knowledge, his mentors, all the vintners have been working with and his incredible memory have been forging his style and identity: terroir driven, fruity and complex wines supported by freshness and minerality. Each cuvee under the Arcane series is the solo expression of a vintage, a grape or a terroir.

PRESENTATION

From Vienne to Avignon, the Côtes du Rhône appellation is one of the largest in the french vineyard. Around 6% of the area is dedicated to the production of grapes from varieties that can be vinified as white wine.

LOCATION

From Viennes to Avignon.

TERROIR

The selected plots are located in northern Vaucluse, on high-altitude, east-facing hillsides with limestone soils.

WINEMAKING

Harvest at optimum maturity. Total destemming followed by cold pellicular maceration to extract maximum primary aromas. Light pressing then stirring of the yest until January 2023 (3 months).

AGEING

Roussanne aged in demi-muids, the others grapes varieties in stainless steel tanks.

VARIETALS

Viognier 50%, Grenache Noir Blanc 30%, Roussanne 20%

12 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

12°C/56°F

AGEING POTENTIAL

3 to 5 years

TASTING

Intense aromas of yellow fruit, citrus, white flowers with mineral notes. Suave and generous. Long saline finish with good acidity.

FOOD PAIRINGS

Onion soup au gratin - Risotto with green vegetables - Pasta with pasta - Parma ham quiche - Fresh goat's cheese.



