



Xavier Vignon, Le Petit Xavier, Vin de France, White

Vin de France, VSIG, France

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

A buddy wine with a sailor's aesthetic and casual style!

The « Vin de France » designation was created in 2009 to enable producers to blend together the best grapes from different regions of France, and thus let their creativity shine.

TERROIR

Selection of plots from clay-limestone soils.

WINEMAKING

Direct pneumatic pressing. Fermentation in stainless steel tanks

AGEING

Aged in stainless steel tanks for serveral months.

VARIETALS

Sauvignon 50%, Picpoul 30%, Grenache Noir blanc 20%

12 % VOL.

GM: No.

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

SERVING

11°C/55°F

AGEING POTENTIAL

2 years

TASTING

Bright yellow with golden highlights. Aromas of lemon, exotic fruits and wisteria floral notes. Fresh and greedy, beautiful minerality.

FOOD PAIRINGS

Enjoy with friends as an aperitif - Salmon puff pastry - Codfish accras - Fresh goat's cheese.

