



Southern Rhône

BRUNOLAFON
wine selection

Xavier Vignon, La Reserve X XII XV, AOP Châteauneuf-du-Pape, Red

AOP Châteauneuf-du-Pape, Vallée du Rhône, 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

Xavier Vignon is the pioneer of multivintage blends in Châteauneuf du Pape. Here, the 2010-2012 and 2015 cuvee. Hundred years old Grenache, complemented by very old Vaccarese, Counoise, Mourvedre, Cinsault, Black Terret and Muscardin.

TERROIR

Four parcels of Châteauneuf-du-Pape have been selected for their out standing potential : La Crau, Les Galets roulés (pebbles), les Urganions, les Sables (sands). Parcels are collections vineyards where the different varietals are planted within the same parcel.

2010 (42% of the blend) brings a fine acidity , direct result of the soil expression.

2012 (22% of the blend) was characterized by its varietal expression, showing an outstanding fruit while keeping a great mineral concentration.

2015 (36% of the blend) was exceptional in terms of varietal expression, co-fermentation of the different grapes allowed to complexify the wine expression. Characterized by a distinctive saltiness on the finish, this part of the blend has the highest mineral salt concentration of all three vintages.

WINEMAKING

Harvested by hand, the grapes are entirely sorted and destemmed on the vine.

There is little handling of the grapes during vinification and no mechanical extraction during fermentation to encourage a gentle diffusion of aromas and colour and to respect the nobility of the tannins.

AGEING

2010: 20% in French oak for 44 months, 20% in concrete vats for 36 months, 30% in foudre for 46 months and 30% in demi-muids for 44 months. Then blending and final ageing in stainless steel vats.

2012: Aged for 36 months in concrete vats for 25%, in demi-muids for 25%, in new oak barrels for 20% and in single-vineyard oak barrels for the remaining 30%.

2015: aged in amphora for 8 months to preserve the expression of the fruit and terroir while giving the tannins a lovely suppleness.

VARIETALS

Grenache noir 20%, Vaccarèse 20%, Counoise 15%, Mourvèdre 15%, Cinsault 10%, Terret noir 10%, Muscardin 10%

14,5 % VOL.

GM: No.

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

SERVING

15°C/ 59°F

1/2



Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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AGEING POTENTIAL

Over 15 years

TASTING

Super rich and complex style with abundant red, blue and purple fruit aromas framed in fresh herbs, gently spicy and woody notes. The palate has intensity and focus, delivers a ripe, rich and succulent impression and holds long.

FOOD PAIRINGS

Grilled rib of beef - Roast pigeon with savory - Veal fillet mignon with black tapenade.

REVIEWS AND AWARDS



95+

"A non-vintage blend of Xavier's favorite vintage, the NV Châteauneuf du Pape X XII XV is a massive, thick, unctuous beauty that's almost overflowing with notes of dark fruits, blackberries, truffle, chocolate and crushed rock. You almost need a fork to drink this baby, but man, what a wine! It stays lively and fresh, with building tannin, a stacked midpalate and a big finish. It will take 5-7 years for the baby fat to fall away, and it will have two decades of longevity."

Robert Parker



94

Decanter

