



Southern Rhône

BRUNOLAFON
wine selection



Xavier Vignon, Anonyme, 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

It is impossible to give the exact blend proportions of this vintage, which comes from « collection vineyards » where numerous grape varieties are planted together. Centenarians Grenache, Vaccarèse, Counoise, Mourvèdre, Cinsault, Terret Noir and Muscardin.

TERROIR

All the Châteauneuf du Pape terroirs are represented in this cuvée, for a great complexity and a beautiful minerality.

WINEMAKING

As a result, vinification was carried out at low temperatures (22-24°) to preserve freshness. Many precautions were taken to preserve the elegance and finesse of the skin tannins by limiting the extraction of the seed tannins as much as possible..

AGEING

The wine was aged for 18 months, 1/3 in concrete vats, 1/3 in truncated cone-shaped vats and 1/3 in semi-casks. The barrels are not new to preserve a reducing environment.

VARIETALS

Grenache noir, Vaccarèse, Counoise, Mourvèdre, Terret noir, Muscardin

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

AGEING POTENTIAL

Over 10 years

TASTING

Toasty notes, cedar and vanilla to the whirlwind of fruit Vignon was able to harness in 2017. Blueberries, black cherries and stone fruit notes abound in this plush, full-bodied red that remains silky and focused on the long finish.

FOOD PAIRINGS

Duck with olive sauce - Porcini ravioli with parsnip mousse and crispy bacon - Roast pigeon with porcini mushrooms - Quail stuffed with mushrooms.

