



Xavier Vignon, Bottle into the Sea, AOP Côtes-du-Rhône Villages, Red

AOC Côtes du Rhône Villages, 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

For the past two years, Xavier Vignon has been actively involved with the Sea Foundation, whose work aims to protect marine ecosystems. For each bottle sold, €1 will be donated to the Sea Foundation

2020: label by Nicolas Vial

2022: label by Ines de la Fressange

TERROIR

Limestone scree soils for the white grapes varieties. Grenache comes from pebble soils, Syrah and Mourvèdre from high marl soils.

WINEMAKING

Syrahs were fermented in mid-September with the whole white grapes. Grenache and Mourvèdre wereadded at the end of the fermentation phase. Cold,pressing in order to delay malolactic fermentation.

AGEING

Around 20% in one-wine barrels to refine the Syrah. The remaining 80% in wooden truncated-cone vats and concrete tanks.

VARIETALS

14,5 % VOL.

Syrah 75%, Grenache noir 10%, Mourvèdre 10%, WidgnNeo.3%, Roussanne 2%

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



SERVING

15°C/59°F

AGEING POTENTIAL

5 to 8 years

TASTING

Notes of sweet spices over a herbaceous framework with hints of garrigue Greedy fruitiness, aromas of blueberries and black cherries, spicy and silky finish.

FOOD PAIRINGS

Salmon ravioli gratin - Light tuna and tomato quiche - Salmon koulibiac - Chicken drumstick with bacon - Salmon and courgette gratin





REVIEWS AND AWARDS

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2020:91/100 James Suckling



