



Southern Rhône, Xavier Vignon, Anonyme, AOP Châteauneuf-du-Pape, Blanc

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 to bring complexity and a beautiful minerality: pebbles, limestone, marl, red clay.

WINEMAKING

The Roussanne was harvested very early (end of August 2022) and at a low degree in order to preserve a high acidity. It is partly vinified and aged in oak barrels for 4 months with regular stirring.

The Clairette and Grenache Blanc were fermented at low temperature to preserve the wine's minerality and matured in stainless steel vats.

AGEING

The Roussanne was aged in oak barrels for 4 months with regular stirring of the lees. The Clairette and Grenache were matured in stainless steel vats.

14,5 % VOL.

GM: No.

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

SERVING

12°C/54°F

AGEING POTENTIAL

Over 10 years

TASTING

Aromas of citrus fruit, honey, quince, sweet spices and lavender.

FOOD PAIRINGS

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



