





Southern Rhône, Xavier Vignon, Arcane XV Le Diable, Vin de France, Rouge,

Vin de France, VSIG, France

Xavier Vignon is one of the top consultant winemakers in the south of France. He used to be a master Champagne blender (so he knows a thing or two about constructing wines) but now lives in the Rhône Valley from where he visits around 300 estates to advise them on viticulture and vinification. At the end of each year, as he hands over his bill, he offers some of his employers to exchange it for barrels to make his own blends - well, that's more or less how it works!

PRESENTATION

L'Arcane le Diable is a blend of 100% very old Mourvèdre grapes from various plots in the Vaucluse region, some of which are over a hundred years old, selected for their exceptional concentration of mineral salts.

TERROIR

Selection of 17 plots on different soils: red and blue clays, rolled pebbles, urgonians, sands.

WINEMAKING

Manual harvest with partial destemming. Cold pre-fermentation during 3 weeks to encourage the diffusion of the aromatic compounds.

AGEING

30% in new Austrian oak barrels, ultra-low heat. 70% in small concrete vats.

VARIETAL

Mourvèdre 100%

14,5 % VOL.

GM: No.

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

SERVING

Température of service: 16°C/60°F.

TASTING

Aromas of blueberries, blackberries, hints of pepper and violet. Full-bodied and intense, silky and elegant tannins slightly oaky finish.

FOOD PAIRINGS

Braised rib of beef - Game stew - Caramelized lamb mouse - Lamb tagine - Mature cheeses.



Contact us at: info@brunolafonselection.com

REVIEWS AND AWARDS

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"Almost 100% Mourvèdre from a parcel close to Vinsobres, the sensational (...) Arcane XV Le Diable had a three-week maceration (...), and was aged mostly in small oak tanks and concrete. Blueberries, blackberries, peppery herbs and spice all flow from this layered, full-bodied beauty that has awesome purity, integrated acidity and plenty of structure. Give bottles 2-3 years and drink over the following 10-15 years."

Jeb Dunnuck, Robert Parker