



Southern Rhône

BRUNOLAFON
wine selection



Xavier Vignon, Xavier, AOP Ventoux, Red AOP Ventoux, 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

A complex cuvée made from Grenache and Mourvèdre grapes that are almost a hundred years old!

TERROIR

60 plots in the foothills of the Mont Ventoux, most of them between 250 and 400 meters above sea level. Soils are composed of limestone, clay and sand.

WINEMAKING

Grenache and Mourvèdre are almost a hundred years old. Co-fermentation of grapes to bring complexity to the final blend.

AGEING

95% in concrete tanks and 5% in one-wine french oak barrels.

VARIETALS

Grenache noir 50%, Syrah 30%, Mourvèdre 20%

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

5 years

TASTING

Aromas of black fruits, licorice and garrigue notes. Black fruits, menthol notes, persistent and spicy finish.

FOOD PAIRINGS

Côtes de porc épicées - Brochettes de poulet à la sauce satay - Paella - Tajine de légumes - Tian niçois - Brochette de légumes du soleil et coulis de tomates.

