



# Southern Rhône

BRUNOLAFON  
wine selection

## Xavier Vignon, Beames de Venise, AOP Beames de Venise, Red

AOP Beames de Venise, 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

This is the essence of Xavier Vignon's work, where boldness and inspiration meet. Strongly influenced by his stays in Champagne and Bordeaux, Xavier has retained a strong idea: the freedom to blend, this way of starting from an idea and working towards the wine. Every year is different, every year a source of astonishment.

### TERROIR

A selection of plots in 3 terroirs of the appellation: Marnes du Trias, Terres Blanches, Terres Grises.

### IN THE VINEYARD

A set of three terroirs incorporating three different levels of altitude (ranging from 100 to 600 metres).

### WINEMAKING

This range of heights meant that all the grape varieties making up this blend could be vinified together.

### AGEING

The high altitude vines have provided sufficient acidity to allow Burgundian-style ageing, with 50% in 3-5 year-old barrels and 50% in stainless steel vats.

### VARIETALS

Grenache noir 60%, Mourvèdre 15%, Syrah 15%, Cinsault 10%

### 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

3-6 years

### TASTING

Tasted as a tank sample, it's full-bodied and lush, with waves of black cherries, hints of stone fruit and nuances of allspice, pepper and licorice on the long finis

### FOOD PAIRINGS

Lamb mouse with dried fruit and almonds - Asparagus crisps - Salted butter caramel chocolate tart



### Bruno Lafon Selection

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REVIEWS AND AWARDS

JAMES SUCKLING.COM

2020 : 90/100  
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