





Southern Rhône, Xavier Vignon, SM 3rd Edition, Non millésimé

AOP Côtes-du-Rhône.

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

SM allies the best of Northern and Southern Rhone blend in an unreverencious but outstanding blend of:

S - Septentrional: 50% Old vines of Syrah (60 years) from Northern Rhône Valley - 2011 vintage. M - Méridional: 50% of Grenache (more than 80 years) from Southern Rhône Valley - 2012 vintage.

LOCATION

When Septentrional meets Meridional, you get Cuvée SM! A unique and captivating blend of two vintages.

combining the elegance of Syrah and the generosity of Grenache

TERROIR

Syrahs come from 15 parcels located on sandy, granite and loess soils. Grenaches come from 21 parcels located on terroirs of sand, gravel and rolled pebbles.

WINEMAKING

Hand harvest. Table sorted and complete destemming.

AGFING

2/3 of the Syrah are aged in truncated wooden tank for 20 months. The rest in one-wine barrels. Grenache are aged in concrete vats to preserve the purity of the fruit.

VARIETALS

Grenache noir 50%, Syrah 50%

14,5 % VOL.

GM: No.

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

SERVING

15°C/59°F

AGEING POTENTIAL

6 to 10 years

TASTING

Aromas of blackcurrant and blueberry, hints of flowers. Dense and deep. Aromas of chocolate and dark cherries. Long finish.



FOOD PAIRINGS

Grilled rib of beef - Roast pigeon with savory - Filet mignon of veal with black tapenade - Tomatoes stuffed with quinoa and tofu -Grilled aubergine with soy sauce.

REVIEWS AND AWARDS

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92/100 James Suckling



