



# Southern Rhône

BRUNOLAFON  
wine selection



## 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.

### AGEING

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. Does 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

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