



Xavier Vignon, Xavier, AOP Côtes-du-Rhône, Rosé

AOP Côtes-du-Rhône,

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

Better known for its red and white wines, the Southern Rhône Valley has everything it takes to produce top-quality rosé wines. Sun, mistral and clay-limestone soils are just some of the ingredients Xavier Vignon has brought together to produce this organic cuvée.

LOCATION

From Vienne to Avignon, the Côtes du Rhône appellation is one of the largest in the french vineyard. This cuvée is made from organic grapes.

TERROIR

A selection of plots located on clay-limestone hillsides and plains in the Vaucluse and northern Gard regions, in the foothills of the Rhône.

For Grenache and Cinsault, cold skin maceration before a 100% direct pressing. Co-fermentation on lees in vats until bottling.

Very light ageing. Early bottling (January 2023) is chosen to preserve fruit aromas and freshness.

VARIETALS

Syrah 40%, Grenache noir 40%, Cinsault 10%, Mourvèdre 10%

13,5 % VOL.

GM: No.

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

SERVING

T° of service: 10°C/50°F.

AGEING POTENTIAL

Enjoy all year long

Hints of flowers and red fruits (raspberry, wild strawberry), spices. Ample, generous and fruity. Long fresh finish.

FOOD PAIRINGS

Fish terrine - Filet of perch meunière or cod fillet - Creamy chicken with button mushrooms



