



Xavier Vignon, SM 2nd Edition, AOP Côtes-du-Rhône, Red

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 - 2015 vintage. M - Méridional: 50% of Grenache (more than 80 years) from Southern Rhône Valley - 2016 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 9 parcels located on sandy, granite and loess soils. Grenaches come from 15 parcels located on terroirs of sand, gravel and rolled pebbles.

WINEMAKING

Hand harvesting, destemming and sorting on the plot. Ageing of the Grenache in concrete tanks to preserve the fruit purity.

AGFING

80% 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

Over 10 years

TASTING

Aromas of ripe black cherries, cassis, ground black pepper and garrigue. Rounded, full-bodied, good acidity, building tannins and great finish.





Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com Contact us at: info@brunolafonselection.com



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

Fobrit Carkey

93

"The NV Vin de France SM Second Edition is a fascinating wine, combining smoky, peppery, herbal notes with ripe black cherries. Full-bodied, plush and velvety, Vignon allows that it's "more 2016 than 2015" in style, but no matter how you characterize it, it's a lovely, complex wine for drinking over the next 6-7 years."

Robert Parker

JEB DUNNUCK

94

"The NV Côtes du Rhône S M checks in as the same

equal parts Grenache and Syrah raised in tank and barrel. A huge nose of cassis, ground black pepper, garrigue, and olive tapenade gives way to a ripe, rounded, medium to full-bodied effort that has good acidity, building tannin, a seamless, light texture, and a great finish. It's a singular wine that has a big kiss of Northern Rhône Syrah with a touch of the rounded, sexy, opulent style of the south. It's going to drink nicely for a decade."

Jeb Dunnuck



