



# Southern Rhône

BRUNOLAFON  
wine selection



## 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.

### AGEING

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. Does 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.



## 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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"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**

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"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**

