





Xavier Vignon, 100% Xavier, 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

Made exclusively from the Southern Rhône vineyards. The finest reflection of the diversity of the Southern Côtes du Rhône terroirs.

LOCATION

Made exclusively from the Southern Rhône vineyards.

TERROIR

Almost 100% of the Southern Rhone, 156 parcels located in altitude, hillsides, selected on their mineral salts content.

WINEMAKING

Harvest dates are determined by daily tasting of grapes and analysis of polyphenols. Separate fermentation, by "couple" of variety showing the same maturity level.

AGEINIG

Ageing in French oak barrels for a part of the blend (40%). The rest aged in concrete tank.

VARIETALS 14,5 % VOL.

Grenache noir 40%, Other grapes from the Southam Rhone and reserve wine 30%, Mourvèdre 25%, Syrah 15%

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

SERVING

15°C/59°F

AGEING POTENTIAL

2 to 5 years

TASTING

Almost black robe, with discreet orange notes. On the nose: underbrush, mushrooms, red and black ripe fruits, white flowers, sweet flowers like violet, then soft spices including cinnamon, coriander, nutmeg, as well as peppery notes. And then balsamic notes (scrub, menthol, licorice) and empyreumatic (toasted, roasted).

On the palate we can find soft spices, then black fruits and flowers. Very long and soft tannins

FOOD PAIRINGS

Fillet of beef with mustard sauce - Shoulder of lamb with tomato - Pork loin with winter vegetables - Roast duck confit - Duck terrine with forest vegetables





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