



Southern Rhône

BRUNOLAFON
wine selection



Xavier Vignon, Xavier, AOP, Cairanne, Red AOP Cairanne, Vallée du Rhône, France

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

Xavier is a great enthusiast of blending and is always on the lookout for terroirs with potential as he works with creative freedom to produce top wines. The result? A collection of wines adding a modern touch to the pure essence of Rhône wines, each one meticulously created with quality fruit collected from carefully-chosen vines: L'Etoile is a multi-vintage blend from 2015-2016-2017 revealing the complexity and freshness of the high altitude of the Beaufort-Venise terroirs.

LOCATION

The appellation lies to the south of a hilly massif that separates the Aigues and Ouvèze valleys, and covers the commune of Cairanne in the north-west of the Vaucluse.

TERROIR

The exposure of the vines and the nature of the soils have allowed us to combine complexity and freshness. This Cairanne 2019 comes from old vines located on the highest plots of the appellation (250 m), composed of limestone pebbles with rare flint, alternating with marl.

WINEMAKING

Late harvest. Very long cold maceration with intense punching down to extract as much aroma and body as possible before alcohol appears. Extractions stopped as soon as fermentation began.

AGEING

Aged only once in concrete vats to preserve freshness and fruitiness.

VARIETALS

Grenache noir 55%, Syrah 20%, Mourvèdre 15%, Cinsault 5%, Marselan 5%

14,5 % VOL.

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

SERVING

15°C/ 59°F

AGEING POTENTIAL

7-8 years

TASTING

Full-bodied wine that packs serious depth and richness in its dark, jammy fruit, blueberries, scorched earth and peppery herb-like aromas and flavors. drink this full-bodied, opulent wine.

FOOD PAIRINGS

Duck breast with crème de cassis - Grilled rib of beef with thyme - Brie with walnuts - Chocolate dessert

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Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

