



# Xavier Vignon, Vieilles Vignes, 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**

This organic Côtes du Rhône Vieilles Vignes perfectly reflects Xavier Vignon's in-depth knowledge of the different terroirs of the Southern Rhône Valley and his passion for blending.

#### 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**

Blend of several terroirs: clay-limestone on the hillsides for the roasted character, stony red clay for structure and sandy clay for vivacity.

## WINEMAKING

Harvest dates determined by daily berry tasting. Manual harvest. Co-fermentation at moderate temperature, four weeks of maceration.

## **AGEING**

90% in concrete vats to encourage fruit expression and 10% in oak barrels for 12 months.

## **VARIETALS**

Grenache noir 70%, Mourvèdre 15%, Syrah 15%

# 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

3 to 5 years

# **TASTING**

Aromas of ripe cherries, aromatic herbs and dark chocolate. Round and fruity. Smooth tannins, persistent finish and good acidity.

## **FOOD PAIRINGS**

Grilled lamb chops - Braised beef - Sliced pork with spices - Grilled vegetables - Vegetable tian - Aubergine caviar.





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



# **REVIEWS AND AWARDS**

JAMESSUCKLING.COM ₹

91/100

James Suckling

