



# Southern Rhône

BRUNOLAFON  
wine selection



## Xavier Vignon, Vieilles Vignes Organic, 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

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.

### LOCATION

Vienne to Avignon.

### 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

Limited oenological intervention. Maceration of grape varieties in vats for 4 weeks. No extraction during fermentation. Vinification in stainless steel vats.

### AGEING

Aged in concrete vats.

### VARIETALS

Grenache noir 50%, Mourvèdre 40%, Cinsault 5%, Syrah 5%

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

5 to 8 years

### TASTING

Spicy, red fruits, hints of garrigue. Silky with aromas of cherry and jammy blackberry. Long and smooth finish.

### FOOD PAIRINGS

Grilled fillet of duckling - Pan-fried fruit with a candied cherry sauce - Terrine of pumpkin with mustard and cumin.

