



Xavier Vignon, Vieilles Vignes Organic, AOP Côtesdu-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.

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.

not contain milk or milk-based products.

SERVING

15°C/59°F

AGEING POTENTIAL

5 to 8 years

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



