



Southern Rhône, Xavier Vignon, Arcane IX l'Hermite, AOP Gigondas, Rouge

AOP Gigondas, Vallée du Rhône, France

Xavier Vignon is one of the top consultant winemakers in the south of France. He used to be a master Champagne blender (so he knows a thing or two about constructing wines) but now lives in the Rhône Valley from where he visits around 300 estates to advise them on viticulture and vinification. At the end of each year, as he hands over his bill, he offers some of his employers to exchange it for barrels to make his own blends - well, that's more or less how it works!

PRESENTATION

A tribute to the terroir of the Gigondas appellation! The grapes, mainly century-old Grenache and old local varieties, come from a selection of over 25 parcels located on terraces near the Dentelles de Montmirail.

TERROIR

25 selected plots with excellent exposure, on the Dentelles de Montmirail's terrois in Gigondas appellation.

WINEMAKING

Grenache, Mourvèdre and Syrah are co-fermented in concrete vats. Muscardin and Picpoul noir are vinified in unheated barrels.

AGEING

Aged in wooden truncated cone vats. Using the Vinarium® technique: barrels are immersed in a wooden vat filled with wine.

VARIETALS

Grenache noir 80%, Mourvèdre 7%, Syrah 5%, Muscardin 4%, Picpoul noir 4%

14,5 % VOL.

GM: No.

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



AGEING POTENTIAL

Over 15 years

TASTING

Aromas of blackberries, spices and Provençal herbs. Fine woody notes. Smooth and elegant. Subtle smoked perfumes in end of palate.

FOOD PAIRINGS

Venison medallion with porcini butter and truffle strips - Roast pigeon with porcini mushrooms - Beef Bourguignon - Roast beef





REVIEWS AND AWARDS

2016: 93/100 Wine Advocate

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