





# Xavier Vignon, Xavier, AOP Côtes-du-Rhône Villages, Red

AOC Côtes du Rhône Villages, 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**

In its southern part, the Côtes-du-Rhône Villages vineyard cover 95 communes in Ardèche, Drôme, Gard and Vaucluse. This cuvée is made from organic grapes.

#### **TERROIR**

Limestone scree soils for the white grapes varieties. Grenache comes from pebble soils, Syrah and Mourvèdre from high marl soils.

#### WINEMAKING

Syrahs were fermented in mid-September with the whole white grapes. Grenache and Mourvèdre were added at the end of the fermentation phase. Cold pressing in order to delay malolactic fermentation.

# **AGEING**

Around 20% in one-wine barrels to refine the Syrah. The remaining 80% in wooden truncated-cone vats and concrete tanks.

## **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

Notes of sweet spices over a herbaceous framework with hints of garrigue. Greedy fruitiness, aromas of blueberries and black cherries, spicy and silky finish.

### **FOOD PAIRINGS**

Beef lasagne - Duck parmentier - Cheese and charcuterie platters - Grilled rump steak - Chicken or beef pad thai



