



Southern Rhône

BRUNOLAFON
wine selection



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

