



Southern Rhône

BRUNOLAFON
wine selection

Xavier Vignon, Xavier Orange, Vin Orange Vin de France, VSIG, 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

In simple terms, orange wines are made from white grapes using a similar method to (most) reds. Instead of quickly squeezing the fruit and fermenting only the juice, the winemaker adds the skins and seeds - and sometimes the stems. The wine is then left to macerate or soak for anything from 24 hours to many months. This is a natural process that uses little to no additives, sometimes not even yeast. Because of all this, they taste very different from regular white wines and have a sour taste and nuttiness from oxidation.

TERROIR

Terroirs of hillsides and clay-gravel plateaus located in Vaucluse and in the north of Gard on the foothills of the sharp-edged ridges and spikes of Dentelles de Montmirail, with altitudes averaging 300m.

WINEMAKING

The fruit for this bottling is separated and processed in two different ways. The Viognier is fermented and macerated for 20 months in glass globes so that the color turns amber. The Vermentino is half-macerated in glass globes and half-aged in Vivarium® (a wooden barrel submerged in a vat containing another white wine) for the same amount of time. This technique allows for better freshness, aging on lees and maintaining good levels of acidity. Then both wines are blended, and malolactic fermentation is carried out. Bottled without fining nor filtration.

VARIETALS

Viognier 50%, Rolle ou Vermentino 50%

13,5 % VOL.

GM: No. T° of service: 10°C/50°F.

Contains sulphites. Contains egg or egg products. Contains milk or milk-based products.

TASTING

On the palate, this wine is big, dry, and even has tannin like a red wine with a sourness similar to fruit beer. Xavier Orange is robust and bold, with honeyed aromas of jackfruit (a fleshy tropical fruit), hazelnut, brazil nut, bruised apple, wood varnish, linseed oil, juniper, sourdough, and dried orange rind. Because of its boldness, it pairs well with equally bold foods, including curry dishes, Moroccan cuisine, Ethiopian cuisine, and Korean dishes with fermented kimchi. Due to the high phenolic content and the nutty tartness they exhibit, Xavier Orange pairs with a wide variety of meats, ranging from beef to fish.



Bruno Lafon Selection

Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York
Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com
Contact us at: info@brunolafonselection.com

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