





Xavier Vignon, Xavier, AOP Lirac, Red

AOP Lirac, 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

Lirac's vineyards are planted on terraces and hillsides, between garrigue, mistral and sunshine. The soils are mainly composed of rolled pebbles, limestone scree and late Tertiary sands.

LOCATION

Lirac

TERROIR

Selection of plots in Lirac on rolled pebbles and clay soils. Goblet pruning limits sugar concentration, preserves freshness and maintains natural acidity.

WINEMAKING

Hand harvesting. Long maceration without mechanical extraction. 100% free-run juice with gravity extraction.

AGEING

100% of the Grenache is aged in concrete vats. 30% of the Syrah is aged in unheated barrels for 12 months. The remainder is aged in concrete vats.

VARIETALS

Grenache noir 80%, Syrah 20%

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

3 to 5 years

TASTING

Aromas of black fruits, ripe plums, spices and hints of mint.

Powerful and greedy, soft tannins, creamy long finish and enough acidity.

FOOD PAIRINGS

Lamb tajine with dried fruit - Rump steak tournedos in bacon breadcrumbs - Spinach flan with mustard and walnuts.





REVIEWS AND AWARDS

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