



Southern Rhône

BRUNOLAFON
wine selection



Xavier Vignon, Xavier, AOP Gigondas, Red

AOP Gigondas, 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

A cuvée made from vines aged between 80 and 100 years in the Gigondas appellation, one of the most beautiful natural sites in the Dentelles de Montmirail massif.

TERROIR

More than 30 high-altitude plots on the limestone scree of the Dentelles de Montmirail foothills.

IN THE VINEYARD

Vines between 80 and 100 years old.

WINEMAKING

Total destemming. The grape varieties are vinified together in vats.

AGEING

After malolactic fermentation, the grape varieties are aged together in truncated wooden tank.

VARIETALS

Grenache noir 95%, Mourvèdre 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

3 to 10 years

TASTING

Aromas of black fruits, spices, dried flowers and fine oak. Creamy, fruity texture, juicy tannins. Fresh and long finish.

FOOD PAIRINGS

Spit-roasted lamb baron - Roast quail with grapes - Venison with cranberries - Spelt and mushroom risotto.

