





Xavier Vignon, Xavier, AOP Rasteau, Red

AOP Rasteau, 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

The village of Rasteau is located on the summit of a hill at an altitude of 200m, facing south and looking at the Dentelles de Montmirail. The vineyard is relatively sheltered from the mistral, and the soil is a blend of clay limestone, marl and sandstone.

TERROIR

A selection of plots spread over several soils: marl, clay slopes, stony and sandy soils.

WINEMAKING

Fermentation at low temperature with prefermentary maceration for gentle extraction of tannins. Co-fermentation of different grapes varieties for greater aromatic complexity.

AGEING

25% of the blend is aged in new oak barrels, 25% in demi muids and 50% in concrete tanks.

VARIETALS

Grenache noir 70%, Mourvèdre 20%, Syrah 10%

14,5 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Doe not contain milk or milk-based products.

SERVING

15°C/59°F

AGEING POTENTIAL

7 to 8 years

TASTING

Aromas of wild berries, black cherries and garrigue. Structures, mineral, notes of pepper and licorice. Long and saline finish.

FOOD PAIRINGS

Chicken massalé - Leg of lamb with rosemary - Duck confit parmentier.

REVIEWS AND AWARDS

Libert Parkey

2019 : 91/100 Wine Advocate







Decanter



2/2