

Southern Rhône, Xavier Vignon, Barbare Estate Cuvée XL, Turkey, Rouge

Turkey,

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.



Châteauneuf-du-Pape style in Turkey!

Born in 2000 on the shores of the Marmara Sea in the Thrace region of Turkey, the Barbare estate flourishes in a climate that's ideal for growing vines. The vineyard extends over 25 hectares of vines cultivated using organic and biodynamic methods.

As consultant oenologist, Xavier Vignon is on site several times a year to accompany the teams through all stages of the vineyard and winemaking process. Cuvée XL Premier is the fruit of this joint effort.

TERROIR

Organic and biodynamic vines. Soils composed of clay and blue marl on a bed of saffron.

WINEMAKING

Fermentation in temperature-controlled stainless steel vats for 2 to 6 weeks, with control of residual sugars.

AGEING

Long ageing in French oak barrels for 18 to 48 months.

VARIETALS

Grenache noir 60%, Syrah 30%, Mourvèdre 10%

14,5 % VOL.

GM: No.

not contain milk or milk-based products.

SERVING

15°C/59°F

AGEING POTENTIAL

Over 15 years

TASTING

Aromatic bouquet of blackberries, leather, spices and flowers. Complex and full-bodied. Smooth tannins and medium-long finish.

FOOD PAIRINGS

Köfte à la plancha - Börek with spinach and feta cheese - Stuffed vine leaves (dolma) - Turkish lamb liver mezze.





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