



Southern Rhône

BRUNOLAFON
wine selection



Southern Rhône, Xavier Vignon, Arcane la Tempérance, AOP Cairanne, Rouge

AOP Cairanne, Vallée du Rhône, 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

The Arcane series is the expression of a vintage, a grape variety or a terroir. Each cuvée is a limited edition. These cuvées are available only once, then disappear and are replaced by new arcanes coming from other blends and terroirs.

Tempérance : an organic and multi-vintage (2015, 2016, 2017, 2018) Cairanne to reveal the finess of the appellation.

THE VINTAGE

Each vintage brings its own particular qualities to the table: structure with firm tannins, salinity and balance, concentration.

TERROIR

The selection of plots and berries was based on the appellation's two main terroirs: to the north of the commune, on the Miocene hills (Montagne de Ventabren), the soils alternate between limestone pebbles and marl. To the south, the garrigue terraces are made up of stony alluvium and brown pebbles. This is the warmest terroir in the appellation.

WINEMAKING

Long maceration without mechanical extraction.

AGEING

The backbone of this cuvée is the preservation of the fruit throughout the life of the wine. The idea is not to influence the wine by ageing it using traditional methods. That's why they chosen to age the wine in stainless steel vats.

VARIETALS

Grenache noir 90%, Syrah 10%

14,5 % VOL.

GM: No.

Contains sulphites.

AGEING POTENTIAL

Over 15 years

TASTING

Rich and fleshy Cairanne, it also has a very well-crafted structure, the gentle tannins keeping the 15% alcohol on track. I love the dark, earthy finish that pulls you back to the glass for more. Drink or hold.

FOOD PAIRINGS

Marinated peppers - Tomatoes stuffed with goat's cheese - Beef Stroganoff - Veal with rosemary - 1/2 Mushroom tart - Saint Félicien.



Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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REVIEWS AND AWARDS



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"Black cherries and plums appear alongside hints of cedar and leather on the nose of the NV Cairanne Arcane La Temperance. It's full-bodied (labeled at 15% alcohol), yet not overly heavy, with silky tannins, peppery notes and even some brighter, raspberry-like nuances on the lingering finish. Given its structure and concentration, it should drink well for at least 4-5 years."

Robert Parker

JAMESUCKLING.COM

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"Although this is a self-confidently rich and fleshy Cairanne, it also has a very well-crafted structure, the gentle tannins keeping the 15% alcohol on track. I love the dark, earthy finish that pulls you back to the glass for more. Drink or hold."

James Suckling

