

CÔTES DU RHÔNE CUVÉE VIEILLES VIGNES



2017

BLEND

50% Grenache, 40% Mourvèdre, 10% Syrah et Cinsault. Grenaches are almost hundred years old, Mourvèdres more than 80 years old and Syrah are 45 years old in average.

TERROIR

The diversity of terroirs used in this blend allows this wine to combine freshness and balance.

We used Clay and limestone plots located on the hillside where old Grenache naturally express roasted hints. We could obtain in this wine empyreumatical hints without the use of barrels. These plots particular soils and orientation allowed grapes to reach an optimal level of ripeness while conserving a good acidity level.

We also integrated grapes coming from plots located on red rocky clay soils also named "garrigues". These big red stone are restituting heat coming from the sun at night and bring power and structure to the wine.

Also the blend features vines coming from sandy clays, which are light and rather fresh soils: this allowed the wine to maintain a freshness and vivacity.

WINE MAKING

Exceptional quality of the grapes allowed us to limit at a strict minimum the oenological intervention on this wine.

Grenache, Syrah and Mourvèdre fermented together during 4 weeks.

No extraction during fermentation. Everything is done by diffusion and passive exchange.

Fermentation in stainless steel tanks and ageing in concrete tanks.

SERVING TEMPERATURE: 14-15C°

AGEING POTENTIAL

5 to 8 years

FOOD PAIRING

Grilled beaf rib - Veal Columbo - Porc ribs slightly spiced

RATING

91-93/100 DUNNUCK

JEB DUNNUCK

THE 2017 CÔTES DU RHÔNE CUVÉE VIEILLES VIGNES IS A SMOKING GOOD CÔTES DU RHÔNE AND OFFERS FULL-BODIED AROMAS AND FLAVORS OF BLACKBERRIES, BLACK RASPBERRIES, CASSIS, LAVENDER, AND FLOWERS. IT'S RICH AND CONCENTRATED, YET ALSO ELEGANT, WEIGHTLESS, AND LAYERED, WITH NOTABLE COMPLEXITY.



RED
VINE



XA-
VIER

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