

CUVÉE VIEILLES VIGNES 2020 CÔTES DU RHÔNE



BLEND

50% Grenache, 40% Mourvèdre, 10% Syrah and 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.

AGEING POTENTIAL 5 to 8 years

SERVICE 14/15 °C

FOOD PAIRING

Grilled beef rib - Veal Columbo - Porc ribs slightly spiced



The spicy nose with a slew of red-fruit aromas pulls you into this full-bodied but lively and very well-balanced Cote-du-Rhone. Lovely, creamy texture that's neatly supported by fine tannins. Long, supple finish. From organically grown grapes. Drink or hold.



XAVIER VINS SAS

1901, route de Sorgues - 84230 Châteauneuf du Pape - France

Tel : + 33 (0)4 90 94 76 85 / Contact@xaviervignon.com

www.xaviervignon.com