

# CÔTES DU RHÔNE VIEILLES VIGNES 2019



## BLEND

70% Grenache, 15% Mourvèdre, 15% Syrah. Grenaches are almost hundred years old, Mourvèdres more than 60 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

Determination of harvest dates by daily tasting of the berries combined with polyphenols analysis.

Manual harvesting.

Fermentation at moderate temperature to favor the soft diffusion of flavour compounds. Four weeks maceration.

90% ageing in concrete tanks to favour the fruit purity and the grape expression, 10% ageing in stockinger barrel for 12 months.

Cofermentation of the grapes for more aromatic complexity.

**AGEING POTENTIAL** 3 à 5 ans

**SERVICE** 15 °C

## FOOD PAIRING

Grilled lamb ribs - braised beef - spicy pork chops



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