

# CUVÉE ANONYME 2019 CHÂTEAUNEUF DU PAPE



## BLEND

It is impossible to give the exact blend proportions of this vintage, which comes from « collection vineyards » where numerous grape varieties are planted together. Centenarians Grenache, Vaccarèse, Counoise, Mourvèdre, Cinsault, Terret Noir and Muscardin. It's mainly 60% Grenache, 15% Mourvèdre and 10% Syrah and other grape varieties.

## TERROIR

All the Châteauneuf du Pape terroirs are represented in this cuvée, for a great complexity and a beautiful minerality.

## WINE MAKING

2019 is a rich and sunny vintage, very expressive, like the climate that year. As a result, the vinification was done at low temperature (22-24°) to preserve freshness.

Many precautions have been taken to preserve the elegance and finesse of the skin tannins by limiting the extraction of seed tannins as much as possible.

The aging of 18 months was done 1/3 in concrete tanks, 1/3 in cuve tronconique and 1/3 in half-casks. Les fûts ne sont pas neufs conserver un environnement réducteur.

**AGEING POTENTIAL** 10 to 15 years

**SERVICE** 15-17°C

## FOOD PAIRING

Duck in sauce with olives - Ravioli with porcini mushrooms, cream of parship and bacon crisps



The flagship from Xavier is the 2019 Châteauneuf Du Pape Anonyme and in 2019 it's 60% Grenache, 15% Mourvèdre, 10% Syrah, and the balance a mix of permitted varieties. Partially destemmed and brought up in a mix of demi-muids and tank, it offers a beautifully pure, vibrant bouquet of black raspberries, white and black pepper, candied orange, and violets. Complex, layered, and nuanced, this beauty is medium to full-bodied, has a seamless texture, and a great finish. It has both elegance and richness, and will keep for 15+ years.



**XAVIER VINS SAS**

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## TERROIR

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## WINE MAKING

The yield is limited with 3 vine feet were used for each bottle produced.

Traditional vinification with a long maceration of nearly a month. Aging for more than 15 month, 25% in French oak barrels (Allier - Tronçais), 25% in wooden tun, 25% in half-casks, 25% in concrete tanks.

Very low dose of SO2 and light filtration.

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**SERVICE** 15-17°C

## FOOD PAIRING

Duck in sauce with olives - Ravioli with porcini mushrooms, cream of parsnip and bacon crisps - Partridge leg confit with olive oil



*Tasted from barrel, the 2017 Chateauneuf du Pape Cuvée Anonyme adds toasty notes, cedar and vanilla to the whirlwind of fruit Vignon was able to harness in 2017. Blueberries, black cherries and stone fruit notes abound in this plush, full-bodied red that remains silky and focused on the long finish. It looks to be a terrific effort.*



*A wine that's going to compete with the 2015 and 2016, the 2017 Châteauneuf-du-Pape Cuvée Anonyme sports a deep purple color as well as a balanced, elegant, full-bodied, sexy personality that's already hard to resist. It has loads of dark fruits, peppery herbs, and violet notes, fine tannin, no hard edges, and sensational balance. It's going to be approachable on release yet also evolve gracefully.*



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