

CUVÉE ANONYME 2020 CHÂTEAUNEUF DU PAPE



BLEND

70% Roussanne - 20% Clairette - 10% Grenache blanc

TERROIR

Several parcels from all the appellation but with early maturities and limited yields.

WINE MAKING

Roussanne was harvested early (end August 2020) and with low degrees to keep a high level of acidity. Vinification and ageing in oak barrels for 4 months with regular stirring.

Clairette and Grenache white were fermented at low temperature to preserve the minerality and then aged in stainless steel tanks.

AGEING POTENTIAL 1 to 5 years

SERVICE 12/13°C

FOOD PAIRING

Linguine alla vongole - Gnocchi with white truffels -
Grilled Turbot with fennel - Foie gras ravioli -
round fillet of veal with chanterelle and cream -
Steamed Prawns with Garlic - Fresh goat cheese

TASTING NOTE

A nose of citrus and lavender combined with a zest of orange. The palate is rich and concentrated with a pronounced texture but without excess.

Its long and fresh finish gives it tension and length.

2019 is sunny vintage and will gain richness over the years.



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