

CAIRANNE 2016



BLEND

55% Grenache, 20 % Syrah, 15% Mourvèdre, 5% Cinsault et 5% Marselan.

TERROIR

Selection of very old vines on the high hills.

WINE MAKING

Grenache, Syrah, Cinsault are kept in cold prefermentation during 3 weeks.

Then they are fermented together with Mourvèdres and Marselan

AGEING POTENTIAL 7 to 8 years

SERVICE 15/16°C

FOOD PAIRING

Duck breast with blackcurrant sauce - T Bone steak grilled on a bed of thyme



Flowering garrigue notes bring a lovely touch to the full-bodied 2016 Cairanne. This is plush and creamy in texture, rich and warm, with a supple finish that suggests early drinking. Don't be tempted to hold it past another few years.



The inky colored 2016 Cairanne is a full-bodied effort from Xavier that packs serious depth and richness in its dark, jammy fruit, blueberries, scorched earth and peppery herb-like aromas and flavors. Coming from very old vines and brought up all in concrete tanks, drink this full-bodied, opulent Cairanne over the coming 4-6 years.



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