

# CUVÉE ANONYME 2012 CHÂTEAUNEUF DU PAPE

## BLEND

Impossible to give grape percentages as this cuvee originates from collections vines where different grapes types are planted together. Grenache vines have hundred years old, complemented by very old Vaccarèse, Cunoise, Mourvèdre, Cinsault, Black Terret, Muscardin and even white grapes including Clairette and Picpoul.

## TERROIR

5 different terroirs of the Châteauneuf-du-Pape appellation

## WINEMAKING

Hand harvesting, destemming and sorting

Fermentation at very low temperature to favor soft diffusion of flavor compounds with daily tasting during maceration (1 month)

Ageing during more than 15 months : 50 % in barrels, 25% in vats and 25% in concrete tanks.

**AGEING POTENTIAL** 10 to 12 years

**SERVICE** 15° /17° C

## FOOD PAIRING

Stewed boar - pigeon salmis - rack of lamb with candied tomatoes

## WINE TASTING

The nose develops black fruits aromas with roasted spices. In the mouth, tannins are present with softness and a nice saltiness thanks to the old grenache.

This wine has a powerful body.



*"The top wine from the portfolio, the 2012 Châteauneuf du Pape Cuvee Anonyme offers thrilling purity and focus in its lively dark fruits, roasted meats and underbrush-scented bouquet. Full-bodied, ripe and textured, with fantastic polish and sweetness to its tannin, it has a supple, forward feel, yet will easily evolve for 10-15 years"*



**XAVIER VINS SAS**

1901, route de Sorgues - 84230 Châteauneuf du Pape - France  
Tel : + 33 (0)4 90 94 76 85 / [Contact@xaviervignon.com](mailto:Contact@xaviervignon.com)  
[www.xaviervignon.com](http://www.xaviervignon.com)