

CÔTES DU RHÔNE 2019



BLEND

85% Grenache, 10% Syrah, 5% Mourvèdre.

Grenache are eighty years old, Mourvèdre more than 60 years old and Syrah are 45 years old in average.

TERROIR

More than 200 plots on more than 25 different terroirs spread over the whole Rhône Sud.

WINE MAKING

Manual harvest.

Fermentation at moderate temperature to promote the soft diffusion of aromatic compounds.

Short ageing in concrete vats to favor the purity of the fruits and the expression of the grapes.

Ageing 80% in concrete vats and 20% in wooden truncated vats.

AGEING POTENTIAL 3 à 7 years

SERVICE 14/15 °C

FOOD PAIRING

Grilled lamb ribs - Braised beef - Vegetable couscous
Eggplant with candied lemon



Ripe-cherry, blueberry, orange-zest and licorice aromas. It's medium-bodied with ripe, rounded tannins. Juicy, bright and flavorful. Delicious now.



XAVIER VINS SAS

1901, route de Sorgues - 84230 Châteauneuf du Pape - France

Tel : + 33 (0)4 90 94 76 85 / Contact@xaviervignon.com

www.xaviervignon.com