

CÔTES DU RHONE VILLAGES 2019



BLEND

75% Syrah, 10% Mourvèdre, 10% Grenache, 2% Roussanne et 3 % Viognier .

TERROIR

Terroir of limestone scree for whites. Grenaches are made from rolling pebble soils. Mourvèdres and Syrah come from high altitude marl plots. (argilo-calcaire)

WINE MAKING

The Syrah was drunk in mid-September with the whites and whole grapes.

This is followed by a long cold maceration with limited extractions to promote diffusion.

Once the fermentation has begun, a space is voluntarily left in the tanks to allow the delayed addition of other contributions of Grenache and Mourvedre. They were incorporated at the end of the fermentation phase.

This made it possible to prolong the reducing phase and above all to bring more complexity.

Cold pressing to delay malolactic fermentations and maintenance of malo free juices until spring 2020 .

The malos were carried out in delay before the following summer and made it possible to regasify the whole in clear wine.

A little oxydative ageing about 20% in barrels of a wine to refine the Syrah quite reductive.

The rest in truncated wood and concrete vat.

3 usual racks under inerting before final assembly.

AGEING POTENTIAL 5 to 8 years

SERVICE 14/15 °C

FOOD PAIRING

Grilled beef rib - Veal Columbo - Porc ribs slightly spiced



Hints of vanilla and black cherries combine on the nose of the 2019 Cotes du Rhone Villages. Brighter shades of red raspberries chime in on the medium to full-bodied palate, buoyed by a rich, velvety texture and leading into a long, plush finish. Drink it over the next 4-5 years.



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