

# 2012 CHÂTEAUNEUF DU PAPE

## BLEND

65% Grenache, 20% Syrah, 15% Mourvèdre.

## TERROIR

110 plots have contributed to the production of this vintage 2012.

## WINE MAKING

Grape varieties are vinified separately. Slow fermentation for a better extraction of phenolic compounds.

16 months ageing in equal parts barrels and vats

## AGEING POTENTIAL

5 to 10 years.

It can be drunk as of today by opening the bottle 2 hours in advance.

## SERVICE 15° C

## FOOD PAIRING

Grilled rib of beef - Roasted duck with figs - Stewed boar

## WINE TASTING

A very expressive and pure nose, full of fruit, flowers, spices and minerals. The aromas are linked from red to black fruits, white flowers, candied citrus and intense spices almost spicy. The tannins are rich and smooth at a time. The concentration of structure and the overall volume vouch exceptional ageing for the vintage.



Xavier's 2012 Châteauneuf du Pape is another rocking wine from this estate.

Christmas spice, raspberry, crushed flowers and hints of mint all emerge from this elegant, yet ripe, textured and forward effort. Made from 65% Grenache, 20% Syrah and 15% Mourvedre that was aged in equal parts foudre and barrel, drink it anytime over the coming decade."



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