



# L'ESPRIT FRANÇAIS

## Vin de France – Vendémiaire II

### The blend

70% Grenache, 20% Syrah, 10% Mourvèdre.

### Terroir

This cuvée concentrates the finest terroirs of the southern Rhône Valley thanks to Xavier Vignon's winemaking expertise and the talent of 100 winemakers who have worked closely with him for many years.

The limestone soils are planted primarily with Mourvèdre in order to lend finesse to the wine. The sandy soils are planted with Grenache and Syrah for their intensely fruity characters. The rolled pebble vine terraces impart a silky backbone and notes of sweet spice.

### Vinification and ageing

Cold pre-fermentation maceration for several weeks in order to ensure optimum diffusion of the aromatic compounds and polyphenols whilst minimizing the extraction of tannins from the seeds. Followed by traditional maceration. Aging: 1/4 in French oak barrels, 1/4 in Austrian Stockinger oak barrels, 1/4 in truncated wooden vats and 1/4 in Wine Globes.

### Cellaring potential

5 to 10 years.

### Serving temperature

15-17°C.

### Food & wine pairing

Vietnamese beef carpaccio. Crab infused with lemon, coriander, mango and cashew. Pike skewers in a crayfish sauce.



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*Aromas of blackcurrants, dried blueberries, stewed cherries, licorice, olives and chili jam. It's medium-to full-bodied with sleek, ripe tannins. Intensely flavored and spiced with a savory, herb and saline finish. Quite rich. From organically grown grapes. Drink or hold.*



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