

ARCANE L'HERMITE 2016 GIGONDAS

BLEND

80% Grenache - 7% Mourvèdre - 5% Syrah - 4% Muscardin
4 % Picpoul noir.

TERROIR

Over 25 parcels selected from the terraces next to the Dentelles de Montmirail including centenarian grenache vines as well as ancient local varieties.

WINE MAKING

The muscardin and picpoul noir are vinified and aged in un-toasted oak barrels. The grenache, mourvèdre and syrah are fermented together in concrete tanks before being aged in truncated wooden vats.

Certain barrels were submerged in wine for over 12 months in order to preserve the pure grenaches from oxidation.

SERVICE 15/17°C

AGEING POTENTIAL 15 to 20 years

FOOD PAIRING

Venison medallion with boletus butter and slices of truffles



The 2016 Gigondas Arcane VIII L'Hermite likely won't be released for three to four years, said Vignon (it's already bottled). It is linear, tight and crisply focused, so no doubt he's right about when it will be approachable. Cedar frames bright cherry fruit in this medium to full-bodied GSM blend.



From steeper slopes, the 2016 Gigondas Arcane L'Hermite checks in as 80% Grenache, 7% Mourvèdre, and the rest Syrah, Muscardin, and Picpoul Noir that was aged in a submerged barrel. It's another beautiful wine from Xavier that has loads of blackberries, spice, dried herbes de Provence, and loamy soil. It's elegant, seamless and silky, with beautiful purity and elegance. It's going to benefit from short-term cellaring and keep for a decade.



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