

ARCANE LA LUNE 2010 CÔTES DU RHÔNE

BLEND

100% Syrah

TERROIR

Selection of fresher terroirs on 7 parcels in altitude (from 175 to 400 metres) based on the concentration of mineral salts content of the berries with the highest concentration in phosphorus found in Southern Rhone.

WINE MAKING

Manual Harvesting. The date of harvest was determined by polyphenol analysis and daily tastings of berries.

Destemming for 85% of the harvest, the remaining 15% in whole stalk.

Long maceration without mechanical extraction.

Fermentation and ageing in concret vat.

Hyper-reductive maturation for 60 months.

SERVICE 15/17°C

AGEING POTENTIAL Ready to be enjoyed

FOOD PAIRING

Beef with mustard sauce - Pork tenderloin with winter vegetables
Roasted duck - Malaysian pork chop and spice tea



Yes, the 2010 Cotes du Rhone Arcane XVII La Lune is the current release. It's 100% Syrah, selected from high-altitude vineyards in the Southern Rhône, but it comes across as almost northern in style, offering up hints of pepper, licorice and red currants. It has bright acids but also fine tannins and a surprising degree of elegance on the long, mouthwatering finish. One of the finest expressions of Syrah I can recall from the Southern Rhône, it should drink well for up to 10 years.



Checking in as 100% Syrah sourced from cooler terroirs in the southern Rhône, the 2010 Côtes du Rhône Arcane la Lune offers pretty, perfumed notes of blue fruits, violets, iris flower, olives, and damp earth. Exotic, medium to full-bodied, with terrific purity and an elegant, silky style, it's still youthful and I suspect will keep for another decade. This is one seriously classy Syrah from the south!



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