

ARCANE LA TEMPÉRANCE CAIRANNE



BLEND

This Arcane is a blend of 90% old Grenache and 10% Syrah.

The blend is a multiple vintage of 2015-2016-2017 and 2018 (About 1/4 each).

TERROIR

The selection has been made from the terroirs of garrigues from the south part of the appellation and from the area of the Coteaux of Miocene (Montagne du Ventabren).

WINE MAKING

This Cairanne wine is all about purity or how to keep the wine as it was originally at its creation. Without disturbing or adding to the original version through traditional aging.

The vinification and the aging is made in Wine Globes which are small glass tanks of 200 liters.

This wine is part of the wider project at Xavier vignon of search of purity.

AGEING POTENTIAL 15 to 20 years

SERVICE 15 /17° C

FOOD PAIRING

Duck breast with blackcurrant sauce - T Bone steak grilled on a bed of thyme



Black cherries and plums appear alongside hints of cedar and leather on the nose of the NV Cairanne Arcane La Temperance. It's full-bodied (labeled at 15% alcohol), yet not overly heavy, with silky tannins, peppery notes and even some brighter, raspberry-like nuances on the lingering finish. Given its structure and concentration, it should drink well for at least 4-5 years.



Although this is a self-confidently rich and fleshy Cairanne, it also has a very well-crafted structure, the gentle tannins keeping the 15% alcohol on track. I love the dark, earthy finish that pulls you back to the glass for more. Drink or hold.



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