

ARCANE LE DIABLE 2015 VIN DE FRANCE

BLEND

Arcane Le Diable is a blend of 100% very old Mourvedre (some above hundred years old), selection is based on the mineral salts content and has been made across various areas of the Vaucluse in very small quantites.

TERROIR

17 parcels across the Vaucluse on a variety of soils: red clay, blue clay, pebbles, urgonians, sands - exact location of the parcels cannot be revealed for legal reasons.

WINE MAKING

- Selection based on mineral salts & polyphenolic concentration.
- Hand harvesting
- Partial destemming
- Three weeks cold start maceration to favor the diffusion of flavors compounds and polyphenols without extracting harsh tannins.
- Ageing: 30% in new French oak (medium toast), 70% in small concrete tanks

AGEING POTENTIAL 7 to 10 years

SERVICE 15/17° C

FOOD PAIRING

Duck with orange - Tajine of lamb with apricots
Poached and salted duck - Strong cheeses



There are two slightly eccentric wines from this estate that merit serious attention. Almost 100% Mourvèdre from a parcel close to Vinsobres, the sensational 2015 Vin de France Arcane XV Le Diable had a three-week maceration (Xavier prefers to get as much extraction as possible before alcoholic fermentation), and was aged mostly in small oak tanks and concrete. Blueberries, blackberries, peppery herbs and spice all flow from this layered, full-bodied beauty that has awesome purity, integrated acidity and plenty of structure. Give bottles 2-3 years and drink over the following 10-15 years.



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