

# NATURA IN FINE 2019 IGP VAUCLUSE



## NATURAL WINE

Natura in Fine is made using organic practices. Furthermore, nothing at all is added during the winemaking process. Non-interventionism is the byword here ! It is a wine with no frills and fancies, no makeup, a wine that reveals an infinite array of characteristics. There are as many natural wines as there are winemakers !

## BLEND

40% Grenache, 30% Syrah, 30% Merlot

## TERROIR

This wine is grown in the heart of the Dentelles de Montmirail on the hillside of La Combe, between La Roc Alric and Le Barroux. Pebbly soils composed predominantly of limestone.

## WINE MAKING

Indigenous yeasts. Traditionnal vinification in concrete vats at controlled temperatures. Aged for 8 months in 50% concrete vats and 50% stainless steel vats. No sulphites are added during vinification.

**AGEING POTENTIAL** 5 years

**SERVICE** 15/16°C

## FOOD PAIRING

Grilled prime rib of beef - Roast pigeon with savory -  
Veal filet mignon with a black tapenade crust



*Aromas of ripe dark fruit, dried lavender, sweet tobacco and wild rosemary. It's medium-to full-bodied with firm, chalky tannins. Deliciously spiced with a zesty, wild finish. From organically grown grapes. Drink or hold.*



XAVIER VINS SAS

1901, route de Sorgues - 84230 Châteauneuf du Pape - France

Tel : + 33 (0)4 90 94 76 85 / Contact@xaviervignon.com

www.xaviervignon.com