

# ...UNE BOUTEILLE A LA MER 2022 CÔTES DU RHÔNE



Xavier Vignon and the Sea Foundation extend their partnership.

For the past two years, Xavier Vignon has been actively involved with the Sea Foundation, whose work aims to protect marine ecosystems.

€12,000 have already been collected in 2020 with a cuvée designed by the painter Nicolas Vial.

In 2022, the Foundation asked the fashion designer and stylist Ines de la Fressange to create a new style of label.

For each bottle sold, €1 will be donated to the Sea Foundation.



## BLEND

40% Grenache, 40% Cinsault, 10% Syrah, 10% Mourvèdre

## TERROIR

Slopes and plateau composed of clayish and gravelly soils located near Châteauneuf du Pape and towards Lirac.

## WINE MAKING

This rose comes from a joint fermentation, 100 % direct pressing. The early bottling (January 2023) is key to favor aromas and preserve the fruit freshness.

## AGEING POTENTIAL 1 to 2 years

## SERVICE 10°C

## FOOD PAIRING

This wine will perfectly accompany summer meals including grilled meats, salads etc. The richness of this wine will make it also a great companion for spicy dishes

## TASTING NOTE

Bright salmon pink robe. On the nose the wine reveals hints of flowers as well as red fruits (raspberry, wild strawberry) and subtle spiciness. Ample and generous mouthfeel showing freshness and good length



XAVIER VINS SAS

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# ...UNE BOUTEILLE A LA MER 2019 CÔTES DU RHÔNE VILLAGES



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## BLEND

75% Syrah, 10% de Mourvèdre, 10% de Grenache, 2% de Roussanne, 3 % Viognier

## TERROIR

Terroir of limestone scree for whites. Grenaches are made from rolling pebble soils. Mourvèdres and Syrah from high altitude marl plots. (argilo-calcaire)

## WINE MAKING

The Syrah was drunk in mid-September with the whites and whole grapes.

This is followed by a long cold maceration with limited extractions to promote diffusion.

Once the fermentation has begun, a space is voluntarily left in the tanks to allow the delayed addition of other contributions of Grenache and Mourvèdre. They were incorporated at the end of the fermentation phase.

This made it possible to prolong the reducing phase and above all to bring more complexity.

Cold pressing to delay malolactic fermentations and maintenance of malo free juices until spring 2020.

The malos were carried out in delay before the following summer and made it possible to regasify the whole in clear wine.

A little oxidative ageing about 20% in barrels of a wine to refine the Syrah quite reductive.

The rest in truncated wood and concrete vat.

3 usual racks under inerting before final assembly.

**AGEING POTENTIAL** 5 to 8 years

**SERVICE** 14-15°C

## FOOD PAIRING

Grilled beef rib - Veal Columbo - Porc ribs slightly spiced



*Hints of vanilla and black cherries combine on the nose of the 2019 Cotes du Rhone Villages.*

*Brighter shades of red raspberries chime in on the medium to full-bodied palate, buoyed by a rich, velvety texture and leading into a long, plush finish. Drink it over the next 4-5 years.*



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