XAVIER VIGNON & BARBARE, CUVÉE XL PREMIER 2012

VIN DE TURQUIE





The Barbare wine domaine was created in the year 2000 on the shores of the Marmara sea in the Thrace region. Organic and Biodynamic methods have been in place since the creation of this 25 hectare wine domaine which benefits from ideal conditions for winemaking.

The name Barbare pays homage to the neighboring village of Barbaros. Xavier Vignon has been actively involved since the domaine's creation, in close partnership with Can Topsakal, its founder. As both friend and consultant oenologist, Xavier continues to visit the domaine several times a year in order to guide the teams through the various stages of wine growing and winemaking.

The cuvée XL Premier is a team effort. Châteauneuf du Pape ... but in Turkey!



60% Grenache, 30% Syrah, 10% Mourvèdre.

TERROIR

Clay and blue marls on a bed of limestone.

WINE MAKING

After harvesting, the juices are fermented in stainless steel vats at controlled temperatures for 2 to 6 weeks with care taken to ensure that the residual sugars remain below 0.5 g/l. Malolactic fermentation follows and the wines then undergo extended periods of ageing in French oak barrels for 18 to 48 months.

AGEING POTENTIAL until 2030

SERVICE 15/16°C

FOOD AND WINE PAIRING

Kefta à la plancha - Spinach and feta Börek - Stuffed vine leaves (dolma) - Turkish lamb's liver Meze



While outside this report, I was able to taste the 2012 Barbare XL Premier with winemaker Xavier Vignon and it's a wine that's well worth seeking out. A blend of Grenache, Syrah and Mourvèdre from clay soils along the Mediterranean Sea in Turkey, it boasts a stunning bouquet of blackberries, leather, spice box, cedar, and flowers. Complex and medium-bodied, with an elegant, seamless texture and fine tannins, it's a remarkable wine that will keep for 8-10 years.

