

SM 3RD EDITION CÔTES DU RHÔNE



« S » for Septentrional and « M » for Meridional. This wine highlight the beautiful terroirs of the Rhône Valley.

BLEND

Syrah from Northern Rhône Valley - 2019 vintage

Grenache from Southern Rhône Valley - 2020 vintage

The blend of these 2 vintages brings complexity to this cuvée.

TERROIR

The Syrah comes from 15 parcels of vine planted in different soils: granit, loess, sandy soils.

The Grenache comes from 21 parcels of various soils: sandy soils, gravels and pebbles.

All parcels have been choosen for their mineral salts analysis and for the outstanding concentration they offer.

WINE MAKING

Hand harvesting, destemming and sorting on the plot.

Grenache is aged in concrete tanks to preserve the fruit purity.

Syrah is aged in wooden truncated tanks during 20 months and also in one wine barrels for 1/3 of the Syrah.

AGEING POTENTIAL 15 years

SERVICE 15-16°C

FOOD PAIRING

Grilled rib of beef - Roast pigeon with savory - Filet mignon of veal with black tapenade - Stuffed tomatoes with quinoa and tofu - Grilled eggplant with soja sauce



So much cassis and blue fruits on the nose with hints of blossoms and wafers. It's full-bodied with plush tannins. Rich with dark chocolate and dark berries on the palate. Focused peppery finish. Drink or hold.

TASTING NOTE

Appearance : deep ruby colour

Nose : blackcurrant and blue fruits aromas with floral notes

Palate: deep and dense on the palate, surprising aromas of chocolate and dark berries long finishing.



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