

BEAUMES DE VENISE

BLEND

60% black Grenache, 15% Syrah , 15% Mourvèdre, 10% Cinsault.

TERROIR

Marnes du Trias, Terres Blanches, Terres Grises.

A set of 3 terroirs that incorporates 3 different altitude levels (100 to 600 m).

WINE MAKING

Thanks to the altitude all the grape varieties have been vinified together. The altitude vines have brought enough acidity to proceed with a burgundy style ageing with 50% in barrels of 3 to 5 years and 50% in stainless steel tanks.

SERVICE 15°/16°C

AGEING POTENTIAL 3/6 years

FOOD PAIRING

Roasted pigeon with wild basil - Rack of lamb with thyme
- Porc ribs with a barbecue sauce peking duck - Wild boar braised in beer

EVALUATION

90-92/100 PARKER



Vignon has been tinkering with the blend of his Beaumes de Venise over recent vintages and appears to have nailed it with the 2017 Beaumes de Venise, a cofermented assemblage of 60% Grenache, 15% each Mourvèdre and Syrah and 10% Cinsault. Tasted as a tank sample, it's full-bodied and lush, with waves of black cherries, hints of stone fruit and nuances of allspice, pepper and licorice on the long finish. Vignon says it will spend three to five years in vat, so don't expect a release anytime soon.



RED



XAVIER VINS SAS

1901, route de Sorgues - 84230 Châteauneuf du Pape - France
Tel : + 33 (0)9 54 02 05 67- Sales enquiries : contact@xaviervignon.com
www.xaviervignon.com