

CAIRANNE

BLEND

55% Grenache, 20 % Syrah, 15 % Mourvèdre, 5% Cinsault, 5% Marselan.

TERROIR

Selection of very old vines on the high hills.

WINE MAKING

Grenache, Syrah, Cinsault are kept in cold prefermentation during 3 weeks.

Then they are fermented together with Mourvèdres and Marselan.

SERVING TEMPERATURE 15/16°C

AGEING POTENTIAL 7 - 8 years

FOOD PAIRING

Duck breast with blackcurrant sauce, T Bone steak grilled on a bed of thyme

RATING

91/100 Parker



Flowering garrigue notes bring a lovely touch to the full-bodied 2016 Cairanne. This is plush and creamy in texture, rich and warm, with a supple finish that suggests early drinking. Don't be tempted to hold it past another few years.

90/100 Dunnuck

JEB DUNNUCK

The inky colored 2016 Cairanne is a full-bodied effort from Xavier that packs serious depth and richness in its dark, jammy fruit, blueberries, scorched earth and peppery herb-like aromas and flavors. Coming from very old vines and brought up all in concrete tanks, drink this full-bodied, opulent Cairanne over the coming 4-6 years.



RED
WINE



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