

# RASTEAU

## BLEND

70% Grenache, 20% Mourvèdre, 10% Syrah.

## TERROIR

17 parcels spread over the appellation : 40% marls and conglomerates (altitude 300 meter above sea level), 20% on stony clay-limestone hillsides, 40% old terraces with gravels.

## WINE MAKING

Determination of harvest dates by daily measurement of polyphenols in the berries.

Limited manipulation of the grapes and fermentation at very low temperature to favor soft diffusion of flavor compounds with daily tasting during maceration .

Cofermentation of the different grapes for more complexity.

Ageing : 25% in new French oak (medium toast), 25% demi muids, 50% concrete tanks.

**SERVICE** 15-17°C

**POTENTIAL OF AGEING** 7-8 years

## FOOD PAIRING

Duck with orange - Tajine of lamb with apricots -  
Poached and salted duck - strong cheeses

## TASTING

Almost black color with a deep orange hue, on the nose, the wine develop dark fruits aromas (black cherry), licorice, chocolate and mineral notes. The mouth-feel reveals an outstanding concentration with already silky tannins and a long finish .

## RATING

**90/100 Parker**

*« Nicely done all around, Xavier Vignon's 2016 Rasteau is full-bodied and slightly warm, but it does deliver complex notes of ground spices, ripe plums and supple tannins. Drink it over the next 5 years. »*

**92/100 Dunnuck**

*The 2016 Rasteau (75% Grenache and the balance Syrah and Mourvèdre) is a big, ripe, opulent effort that's packed with full-bodied notes of blackberries, crushed rock, new leather and lots of minerality. It has sweet tannin, and while already impossible to resist, it will keep for 7-8 years.*



RED



## XAVIER VINS SAS

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