

CÔTES DU RHÔNE 2018



BLEND

85% Grenache, 10% Syrah, 5% Mourvèdre.

Grenaches are eighty years old, Mourvèdres more than 60 years old and Syrahs are 45 years old in average.

TERROIR

76 parcels on a variety of terroirs : Galets roulés, sands, clay and limestone, mostly in the northern part of the Vaucluse and altitude parcels.

WINE MAKING

Determination of harvest dates by daily tasting of the berries combined with polyphenols analysis.

Manual harvesting

Fermentation at moderate temperature to favor the soft diffusion of flavour compounds .

Short ageing in concrete tanks to favour the fruit purity and the grape expression.

Cofermentation of the grapes for more aromatic complexitiy

Ageing in concrete 100%

AGEING POTENTIAL 3 to 7 years

SERVICE 14/15 °C

FOOD PAIRING

Grilled lamb ribs - Braised beef - Vegetable couscous
Eggplant with candied lemon

91

James Suckling

A bright nose with violets and blueberries, leading to a palate with very fresh and juicy dark-cherry and cassis flavors and fine, succulent and even-paced tannins. Drink now.

88-90

Jeb Dunnuck

Deep ruby/purple-colored, the 2018 Côtes Du Rhône offers a more seductive, elegant, seamless style as well as impressive blackberry fruits and pepper garrigue aromas and flavors. It's elegant and medium-bodied, has a beautiful texture, and is going to drink nicely right out of the gate.



XAVIER VINS SAS

1901, route de Sorgues - 84230 Châteauneuf du Pape - France

Tel : + 33 (0)9 54 02 05 67 / Contact@xaviervignon.com

www.xaviervignon.com