

CÔTES DU RHÔNE VIEILLES VIGNES 2017



BLEND

70% Grenache, 15% Mourvèdre, 15% Syrah. Grenaches are almost hundred years old, Mourvèdres more than 60 years old and Syrah are 45 years old in average.

TERROIR

During the 2017 vintage, Xavier carried out some mineral salts analysis across more than 400 parcels of the Southern Rhône including the most famous appellations, some villages as well as some CDR parcels in terms of mineral salts, 12 parcels located in CDR and Villages mainly located in the Northern part of Vaucluse, stood out by their mineral salts concentration and their total polyphenols index.

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. Four weeks maceration.

80% ageing in concrete tanks to favour the fruit purity and the grape expression, 20% ageing in stockinger barrel for 12 months.

Cofermentation of the grapes for more aromatic complexity.

AGEING POTENTIAL 3 à 5 ans

SERVICE 15 °C

FOOD PAIRING

Grilled lamb ribs - braised beef - spicy pork chops

89-91
Parker

A bit cedary and dry, the 2017 Cotes du Rhone Vieilles Vignes is showing a bit too much wood at the moment, but I expect this full-bodied, blackberry-laced beauty to come around by 2020.



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