

CÔTES DU RHÔNE VILLAGES 2017



BLEND

50% Grenache, 40% Mourvèdre, 5% Syrah and 5% Cinsault. Grenaches are almost hundred years old, Mourvèdres more than 80 years old and Syrah are 45 years old in average.

TERROIR

A study of high-altitude vines and also a late harvest and gravel and marl in the high mountains.

WINE MAKING

A very lengthy cold maceration so as to extract a maximum amount of the aromas and them material before the first appearance of alcohol.

Stoppage of extraction at the beginning of fermentation.

AGEING POTENTIAL 5 to 8 years

SERVICE 14/15 °C

FOOD PAIRING

Grilled beef rib - Veal Columbo - Porc ribs slightly spiced

89-91
Parker

The 2017 Cotes du Rhone Villages Bio is a silky, seductive blend of 50% Grenache, 20% each Mourvèdre and Syrah, and 10% Cinsault. Medium to full-bodied, it's plump and soft, yet balanced, without excessive weight or tannins. Cracked pepper, ripe cherry and black licorice notes all come together seamlessly on the palate and linger on the long finish.



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