

VENTOUX 2017



BLEND

50% Grenache (Grenache are almost hundred year old), 30% Syrah (Syrah over 50 years old) and 20% Mourvedre.

TERROIR

76 parcels all across the Ventoux and in the Dentelles area, mostly in altitude (250-400 meters)

WINE MAKING

In 2017 the Ventoux offered superb climatic conditions especially in the higher altitude parcels, grapes were harvested in a perfect sanitary state. Both technological and polyphenolic ripeness were close to perfect. Grapes (Grenache & Syrah) were cofermented for more complexity. A small batch of extremely old Syrah were aged in barrel. The rest of the blend was aged in concrete to preserve the fruit purity.

AGEING POTENTIAL

Drink now, can be kept until 2020/22

SERVICE 15 °C

FOOD PAIRING

Spicy Porc ribs - Satay chicken skewers - Valencian style Paella - Steamed sea eel with black soya and garlic

90

Jeb
Dunnuck

Coming from a handful of sites in the Ventoux (mostly higher elevation, cooler vineyards), the 2017 Ventoux offers notes of ripe red fruits, garrigue, white pepper, and cedar. Elegant and medium-bodied, it has fine tannins, beautiful purity, and an pure, layered style.

90

James
Suckling

Aromas of cassis and blueberries here with a spiced blueberry-pastry note, too. The palate has a juicy feel with crunchy, spiced blue fruit and a smooth transition to the gently chewy finish. Drink over the next five years.

87-90

Parker

Vignon has fashioned a rich, concentrated 2017 Ventoux from a blend of 50% Syrah, 30% Grenache and 20% Mourvèdre. The Grenache is aging in tank, the other varieties in barrel. It's medium to full-bodied, with raspberry fruit accented by hints of cocoa and allspice and supple tannins that end in a silky finish.



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