

CÔTES DU RHÔNE 2019



BLEND

Viognier 50%, White Grenache 30 %, Roussanne 20%
- Only old vines (Grenache are more than 50 years old).

TERROIR

The diversity of terroirs used in this blend allows this wine to combine freshness and balance.

WINE MAKING

Exceptional quality of the grapes allowed us to limit at a strict minimum the oenological intervention on this wine.

Grapes are 100% destemmed

Separate fermentation of each grape type in enameled concrete tanks

Ageing in enameled concrete tanks

AGEING POTENTIAL 2 years

SERVICE 12/13 °C

FOOD PAIRING

Scallops with citrus butter, fresh goat cheese, sea bass with fenel.

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James Suckling

Aromas of honeysuckle, cooked apple, peach and lemon curd. It's medium-to full-bodied with gentle acidity. Smooth and creamy with some blanched almond on the finish. From organically grown grapes. Drink now.



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