

LA RÉSERVE X XII XV CHÂTEAUNEUF DU PAPE



BLEND

The characteristic of this cuvee, is the blend of 3 different vintages (2010 - 2012 - 2015). Hundred years old Grenache, complemented by very old Vaccarèse, Cunoise, Mourvèdre, Cinsault, Black Terret, Muscardin.

TERROIR

Four parcels of Chateauneuf du Pape have been selected for their outstanding potential : La Crau, Les Galets roulés (pebbles), les Urgoniens, les Sables (Sands). Parcels are collections vineyards where the different varieties are planted within the same parcel.

2010 (42% of the blend) brings a fine acidity, direct result of the soil expression.

2012 (22% of the blend) was characterized by its varietal expression, showing an outstanding fruit while keeping a great mineral concentration.

2015 (36% of the blend) was exceptional in terms of varietal expression, co-fermentation of the different grapes allowed to complexify the wine expression. Characterized by a distinctive saltiness on the finish, this part of the blend has the highest mineral salt concentration of all three vintages.

WINE MAKING

Hand harvesting, destemming and sorting on the plot.

Very limited manipulation of the grapes during the winemaking process and no mechanical extraction during fermentation to favor the soft diffusion of flavors, colors and to respect the tannins nobility.

AGEING POTENTIAL 10 to 20 years

SERVICE 15/16°C

FOOD PAIRING

Grilled beef ribs - Roasted pigeon with savory - Cute veal fillet with black tapenade

95+
Parker

A non-vintage blend of Xavier's favorite vintage, the NV Châteauneuf du Pape X XII XV is a massive, thick, unctuous beauty that's almost overflowing with notes of dark fruits, blackberries, truffle, chocolate and crushed rock. You almost need a fork to drink this baby, but man, what a wine! It stays lively and fresh, with building tannin, a stacked mid-palate and a big finish. It will take 5-7 years for the baby fat to fall away, and it will have two decades of longevity.

94

DECANTER



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