

CHÂTEAUNEUF DU PAPE

RED
2016

BLEND

It is impossible to give the exact blend proportions of this vintage, which comes from « collection vineyards » where numerous grape varieties are planted together. Centenarians Grenache, Vaccarèse, Counoise, Mourvèdre, Cinsault, Terret Noir and Muscardin.

All the Châteauneuf du Pape terroirs are represented in this cuvée, for a great complexity and a beautiful minerality.

WINE MAKING

The exceptional quality of the 2016 vintage made sorting useless on most of the plots. Traditional vinification with a long maceration of nearly a month. Aging for more than 15 months, 25% in French oak barrels (Allier - Tronçais), 25% in wooden tun, 25% in half-casks, 25% in concrete tanks.

Very low dose of SO2 and light filtration.

SERVICE 15-17°C

AGEING POTENTIAL 10-15 years

FOOD PAIRING

Duck in sauce with olives - Ravioli with porcini mushrooms, cream of parsnip and bacon crisps - Partridge leg confit with olive oil

RATING

95/100 PARKER

« The striking 2016 Châteauneuf du Pape Cuvée Anonyme is 60% Grenache, 25% Mourvèdre and the rest minor varieties (there's no Syrah). Aged in a mix of foudres, demi-muids, barriques and concrete tanks, it shows hints of mocha and toast on the nose, but the blackberry and red plum fruit is mouthwatering and fresh, richly concentrated and spicy. Full-bodied, it manages to be ripe, silky and concentrated, while remaining crisp on the lengthy finish. Tasted twice, with consistent notes. »

95+/100 DUNNUCK

The 2016 Châteauneuf-du-Pape Cuvée Anonyme is the flagship and is mostly Grenache that was sourced from numerous terroirs throughout Châteauneuf-du-Pape and brought up in a mix of tank and barrels (some new). It offers a rocking bouquet of black raspberries, blueberries, lavender, Asian spices, and graphite. Like all of Xavier's 2016s, it has purity, freshness, and richness, yet still packs ample richness and depth. Give this full-bodied, elegant red another few years, and it will keep for a decade.

92/100 SUCKLING

Aromas of roses and purple cherries, as well as cassis, leading to a palate that delivers a very fresh, vibrant core of blue and purple berries. Drink or hold.



ANONYME



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