ARCANE LE SOLEIL 2015 CÔTES DU RHÔNE VILLAGES

BLEND

Mainly centenaries Grenache (80%) complemented by 10% of Mourvedre more then eighty years old—10% of Syrah (50 years old) - high density vineyards—very low yield (one bottle per vine).

TERROII

Selection of terroirs based on mineral salt concentration and density (highest Total Polyphenol Index of our selections—in average twice the density of the vintage average) - 9 parcels selected various villages of the North of Vaucluse in fresh terroirs (altitude/exposure). Target is to combine an exceptional density and freshness.

WINE MAKING

Long maceration with no mechanical extraction (more then one month)
Bottling in march 2017

Ageeing for 15 months:

- 1/3 of new barrels (stockinger Austrian barrels with a very low toasting)
- 1/3 of concrete tanks
- -1/3 vat

AGEING POTENTIAL

Drink now and for 10 more years

FOOD PAIRING

Rack of lamb with thyme - Roasted duck - - Strong cheese.



« The 2015 Cotes du Rhone Villages Arcane XVIII Le Soleil is youthfully dark in color and fruit-forward, but it also shows softening, silky tannins. It's full bodied but not overblown, with a sensationally seductive mouthfeel. Black cherries

define the fruit, joined by hints of dark chocolate and enough garrigue to give it a seriously savory character despite the fruit. This is an old-vine blend of 80% Grenache with 10% each Syrah and Mourvèdre, aged 15 months in one-third new oak, the rest in concrete or foudre. Maybe the best Côte du Rhône Villages I've ever tasted, it looks to have the stuffing to go another 10 years. »



Coming from 100-year-old Grenache vines (there's 10% each of Syrah and Mourvèdre in the blend) mostly in the northern part of the Southern Rhône, the 2015 Côtes du Rhône Villages Arcane le Soleil saw 15 months in one-third each of new

barrels, concrete tanks, and stainless-steel tanks. This inky colored beauty offers a terrific perfume of blueberries, scorched earth, graphite, and crushed violets. Deep, full-bodied, incredibly pure, and elegant, with silky tannin, it's a sensational Côtes du Rhône that's better than most Chateauneuf du Pape in the vintage. It will be better in another year or two and keep for 8-10 years.



This is a very composed and concentrated style with intense, fresh red-berry and cherry aromas, delivered in a concentrated, fresh and energetic style. Impressive wine. Drink or hold.



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