

GRAFT
WINE COMPANY

XAVIER CÔTES-DU-RHÔNE / XAVIER / 2016 / RHÔNE
/ FRANCE

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PRODUCER

For the last 15 years, winemaker Xavier Vignon has become internationally known for being the winemaker of several of the best domains in the Rhône. Known as a 'master blender', he creates and blends Rhône wines with different vintages and appellations from around the Languedoc. Xavier sources fruit from vineyards which are only sustainably managed, producing fruit of the highest quality. These wines are non-vintage, made from the highest quality fruit sourced from across the region and vinified in 2007, 2009 and 2010, some of the best vintages in Southern France.



VITICULTURE + VINIFICATION

Sourced from the best plots in the appellation. Vinification took place very slowly, allowing time for extractions arranged throughout the fermentation phase. Aged 12 months in 80% concrete tank and 20% in barrel, GSM blend. 20% oak aged.

TASTING NOTE

Dishes out plenty of black raspberry, raspberry, crushed flowers and ample minerality on the nose. This is followed by a medium to full-bodied wine that has beautiful concentration, a layered, balanced feel and ample length.

FACTS + STATS

WINEMAKER	XAVIER VIGNON
VARIETIES	60% GRENACHE, 25% MOURVÈDRE, 15% SYRAH
APPELLATION	RHÔNE
FORMAT	0.750L
CLOSURE	NATURAL CORK
ALCOHOL	14.5%
SUGAR	- G/L
TOTAL ACIDITY	- G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	- MG/L

