

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

Blended from the fruit of various different vineyard plots from the Rhône and Languedoc regions, based on mainly clay and limestone ground. Hand harvesting, destemming and sorting. Cold maceration. Winemaking in stainless steel only. In stainless steel No malolactic fermentation. None

TASTING NOTE

Aromas of lime and tropical citrus fruits. The palate offers citrus, tropical fruit and rich mineral freshness.

FACTS + STATS

WINEMAKER	XAVIER VIGNON
VARIETIES	50% SAUVIGNON BLANC, 30% PICPOUL, 20% WHITE GRENACHE
APPELLATION	RHÔNE
CLOSURE	NATURAL CORK
ALCOHOL	12%
SUGAR	__NULL G/L
TOTAL ACIDITY	__NULL G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	__NULL MG/L
CASE SIZE	6

