

*Xavier*

## Châteauneuf-du-Pape rouge 2005 *Cuvée Anonyme*



A "Best Of" Châteauneuf -du-Pape, blended by Xavier Vignon, in a dreamy vintage. As its name points it out, we will not reveal the origin of the famous domains which compose this cuvée !

**BLEND:** Half a dozen of grape varieties are present in this wine, with a dominant feature (60 %) of **very old grenaches**, then **mourvèdre** (20 %), and finally **syrah** (15 %). Other grape varieties, counoise, vaccarèse, etc. are minority but participate in the balance of this typical Châteauneuf.

**YIELDS :** 25 hectolitres per hectare on average, manually harvested

**WINE MAKING:** Vinification methods are almost similar for all big wines of this assemblage. Strict monitoring of grapevines all year long, grape harvest at perfect maturity, separate winemaking of grape varieties or by complementary couple, ageing in french barrels (1/3 of new oak maximum) for syrah and mourvèdres, but for grenaches only when they deserve it. Very weak SO<sub>2</sub> doses and very light filtering during the bottling.

**COMMENT:** All panoply of a big Châteauneuf-du-Pape: red and black fruits, spices, garrigue. 2005 is a great vintage. The sanitary state of grapevines was ideal, grapes were harvested perfectly ripe. Result is flawless, with a nice saltiness brought up from the deep soil by the long grenaches roots. The elegance of its tannins does not impose a long ageing for this Châteauneuf: already balanced and good to taste from June, 2008 (he was bottled in December, 2007), it is possible to estimate his peak in 2015, without decline before 2020. A very, very nice Châteauneuf.

**SERVICE:** 15-17 °C, is suitable as well for fine dishes as for more rural dishes. Some culinary ideas to accompany this wine: Grilled beef , Marengo calf, duck in olives or roasted in figs, boar stew, salmi of pigeon, lamb of 7 hours, crown of lamb with confit of tomatoes and of course various tough cheeses (Maroilles, Livarot...)

ALCOHOL: 14,6 % - SUGAR: <2 g/l (no residual sugars) - TOTAL ACIDITY: 3,56 - PH: 3,53  
IPT (total polyphenols indication): 69 (when the average in Rhône Valley is between 40 and 50):  
long ageing potential!