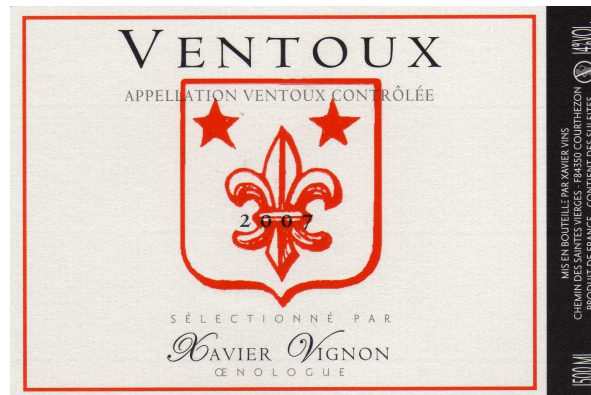


Xavier

Magnum Ventoux 2007



BLEND :60% Syrah, 30% Grenache, 10% Mourvèdre

TERROIR AND WINEMAKING: For optimum richness, different terroirs of Ventoux area are used in this blend. Nice parts from Mont Ventoux, climbed during Tour de France cycling race, near Dentelles de Montmirail, plus terroirs from the Luberon mountain chain, near the village named Roussillon. Vineyards are in majority situated in altitude, which gives freshness to the wine. Mistral wind is often blowing : it dries grapes who need almost no sanitary treatment. This wine has been aged for 2/3 rd in wooden and inox tanks, and for 1/3 rd in french oak barrels aged 0,1 and 2 years.

COMMENTS: We have used perfectly matured grapes. We so acquired the alliance fruity + flower + spices which allows the wine to be tasted young, while keeping a good potential of ageing. Besides the red, black fruits, with even a few exotic fruits brought by grenaches, the wooded mourvèdre brings a mineral key; the syrah brings spices, balsamic, and empyreumatic aromas. There is a nice balance between fruit and tannins. Today, the fruit is very present and the wine can therefore be tasted right now.

TO BE DRUNK WITH: White and red meats, asian food, aromatic cuisine with herbes de Provence, cheese...

TEMPERATURE: 15°C (59°F).

AGEING: Nice from now on, it may be held in a good cellar until 2015.

TECHNICAL CHARACTERISTICS :

ALCOHOL : 14% - SUGAR : 2,1 g/l (no residual sugars)

TOTAL ACIDITY : 3,18 - PH : 3,74

IC (color intensity): 9,57 (minimum acceptable for a Châteauneuf-du-Pape is... 4 !)