

Château Raspail



VINTAGE	2012
REGION	Rhône Valley
APPELLATION	Gigondas
VARIETAL	60% Grenache 30% Syrah 10% Mourvèdre
ALCOHOL	14.5%
TERROIR	25% vineyard on slopes - 75% Gigondas tray
INFO	45 Ha (108.45 Acres) total vineyard Grenache planted in 1946 Hand harvested Vinification and aging in thermo-regulated concrete tanks

Sustainable Agriculture Practices

About the Estate:

Located in the southern Rhône, neighbor and little brother of Châteauneuf-du-Pape, Gigondas wines are produced exclusively in the commune of Gigondas, around the Dentelles de Montmirail small range of mountains, vines being harvested as high as 600 meters. The name of the appellation is of roman origin. "Jocunditas" means great pleasure and enjoyment in Latin with the town being founded as a recreational site for the soldiers from the roman Second Legion. Château RASPAIL, a mecca of wine history in Gigondas, owes its name to Eugène Raspail, nephew of the illustrious politician. Their effigies are engraved in the stone façade, and on the balcony supported by two caryatids.

Since the Christian MEFFRE family acquired it in 1979, this prestigious vineyard has rediscovered its former notoriety. They also fully renewed the cellars to optimize vinification and terroir expression. Vineyard (planting, varietal, terroir selection, yields, pruning) and vinification, are now taken care by the young and highly talented son Francois MEFFRE. We did started to suggest with passion Ch. SAINT-JEAN Plan de Dieu (also owned by the MEFFRE family and fully handled by Francois), and are now as seduced and happy to suggest the Gigondas he is as involved and passionate, to fully express the amazing terroir potential of this prestigious AOC.

Tasting Notes:

Ample and rich nose! Very racy and generous, on fur, licorice and warm, ripe dark fruits notes. As usual, balanced, complex and powerful palate, mellow and full, with this year a deeper Syrah expression, reminding Cornas character.

Food Pairing:

Stewed/braised venison shoulder & caramelized onions topped w/ scalloped potatoes. Duck cassoulet. - Craig Heffley, NC

Press Review:

91 Points, JM, Wine Spectator, Issue: Oct 31, 2015 & WS Insider Aug 12, 2015.

90 Points, Wine Advocate, Issue #216 (Jan 2015)