

Château Raspail



VINTAGE	2020
REGION	Rhône Valley
APPELLATION	Gigondas
VARIETAL	60% Grenache 30% Syrah 10% Mourvèdre
ALCOHOL	14.5%
TERROIR	Rocky Limestone 25% vineyard on slopes, 75% Gigondas tray
INFO	45 Ha (108.45 Acres) total vineyard. Old vines' Grenache planted in 1946 Hand harvested - Vinification and aging in thermo-regulated concrete tanks Unfined / Filtered HEV 3, certified having High Environmental Value - 1st year ORGANIC conversion

About the Estate:

Located in the southern Rhône, neighbor of Châteauneuf-du-Pape, Gigondas wines are produced around the Dentelles de Montmirail small range of jagged peaks, the 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 - 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**, was founded by Eugène Raspail, 19th Century savant, groundbreaking winemaker, and promoter of his native Gigondas. Along with his uncle, the illustrious politician, their effigies are engraved in the stone facade, and on the balcony supported by two caryatids.

Since the Christian **MEFFRE family** acquired it in 1979, this prestigious vineyard has rediscovered its former glory. 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 started the relationship 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 and potential of this prestigious AOP

Organic Conversion starting from 2020 Vintage

More to come

Tasting Notes:

A rich and silky Gigondas from old vines planted in in 1946. Ample and structured, with a great "carrure" offering a solid core of ripe dark fruits, beautiful savory spice, crushed flowers and chocolate. It's complex and powerful, with great balance and a long finish showing some of the limestone terroir expression.

Food Pairing:

Grilled pork chops with rosemary and summer vegetables

Press Review:

Soon to come