

Domaine Richaud,  
**Cairanne Blanc 2020**  
Cairanne, Southern Rhône, France

DOMAINE  
RICHAUD



Winemaker	<b>Marcel Richaud</b>
Closure	<b>Natural Cork</b>
ABV	<b>14%</b>
Residual Sugar	<b>1.4g/L</b>
Acidity	<b>52.4g/L</b>
Wine pH	<b>3.59</b>
Notes	<b>Certified Organic, Vegetarian, Vegan</b>

## PRODUCER

Domaine Richaud, situated in the heart of Cairanne, has a reputation for producing some of the finest wines of the Southern Rhône, characterised by bright fruit, superb balance and great drinkability. Marcel Richaud is the fifth generation of his family to make wine. Stylistically, he sees himself as having more in common with Burgundy's Côte d'Or than with what he describes as "the over-extracted wines of the South". Today, his daughters Claire and Édith and his son Thomas run the family domaine.

## VINEYARDS

The Richaud family's approach allows the true expression of the fruit and the vineyards to shine through in the glass. All 30 hectares of Richaud's meticulously kept vineyards are certified organic. The 2019 Cairanne Blanc is a blend of Clairette, Bourboulenc, Roussanne, Grenache Blanc, Viognier and Marsanne. The fruit comes from a lieu-dit called 'La Montagne' in Cairanne. The vines are north-west facing and planted on sandy soils. They are between 20 and 40 years old. The wines have excellent concentration as a result.

## VINTAGE

2020 was an excellent vintage in the region. A rainy spring replenished water reserves in the soils followed by excellent conditions at flowering. Warm and dry conditions at harvest resulted in low disease pressure and good yields of concentrated berries.

## VINIFICATION

All of the fruit were handpicked, crushed, and cold soaked for 12 hours before a long, slow pressing which lasted for five to seven hours. Fermentation took place over one month in concrete tanks at 18-22°C. A slow fermentation at low temperatures preserved delicate aromas and perfumes and produces fine glycerol, which added texture and complexity to the wine.

## TASTING NOTES

The wine is bright yellow in the glass. The nose is rich and aromatic with notes of white peach, honeysuckle, and subtle white flower and butter. On the palate, the flavours are concentrated giving excellent texture to the wine. The expressive fruit flavours are perfectly balanced with zesty acidity and freshness on the finish.