

Domaine Richaud,
`Terre de Galets` Côtes-du-Rhône 2020
Côtes-du-Rhône, Southern Rhône, France

DOMAINE
RICHAUD



Grape Varieties	40% Carignan 15% Syrah 10% Mourvèdre
Winemaker	Marcel Richaud
Closure	Agglomerated Cork
ABV	15%
Residual Sugar	0.4g/L
Acidity	4.22g/L
Wine pH	3.7
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Practising Biodynamic, Vegan

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

Domaine Richaud's vineyards cover 50 hectares outside the village of Cairanne, on the road to Rasteau in the Côtes du Rhône. The fruit for their 'Terre de Galets' is sourced from the vineyards of Les Garrigues du Carré, de la Canarde at des Truffières, which have some of the estate's warmest and driest conditions. The vines are all bush-trained and are on average 30 years old, which combined with the climate results in low yields. These bush vines are planted on a combination of red clay and galet roulés (pudding stones), which absorb and reflect heat back onto the vines for additional concentration in the fruit. The vineyards are certified organic by Ecocert.

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

Marcel and Thomas' approach to winemaking is minimalist, with indigenous yeast fermentations and shorter maceration periods (8-12 days maceration) to best retain a sense of place in their wines. The grapes were harvest by hand and 10% whole bunch fermented in concrete tanks. The wine was then aged for 8 months in concrete tank to retain the varieties' purity of fruit. The finished wine was bottled unfinned and unfiltered.

TASTING NOTES

The 2020 vintage is extremely fragrant with lifted aromas of wild herbs, lavender and blackberry. There is excellent depth and concentration on the palate with notes of ripe black cherry, olive and fresh pepper. The tannins are chalky and well-balanced.