



Southern Rhône

BRUNOLAFON
wine selection

Southern Rhône, Château Saint Jean & Château Raspail, Château Raspail, AOC Gigondas, Rouge

AOC Gigondas, Vallée du Rhône, France



Château Raspail is owned by the well-respected Meffre family. Gabriel Meffre, who founded a négociant business in 1936, went on to own the largest vineyard area in France, with an empire that reached 900 hectares. His three children inherited their father's various châteaux and estates, and Château Saint-Jean and Château Raspail went to Gabriel's youngest son, Christian. He remains the manager, although it is now his own son, François, who runs the estates.

PRESENTATION

The name Gigondas is of Roman origin, the wines of which were highly prized in ancient times. Appropriately, the estates current 19th-century Italianate château in the limestone hills just to the north-west of Châteauneuf-du-Pâpe was built with the proceeds of Eugène Raspails sale of a fine Roman sculpture to the British Museum in the 1860s. To this day, a copy of the statue remains in the château.

TERROIR

Gigondas is the greatest of the smaller appellations in the southern Rhône and Château Raspail, run by the hugely talented Christian Meffre, makes one of its very best wines. Predominantly grenache, syrah and mourvèdre, this is a lovely cuvée, which will get better and better.

WINEMAKING

Stainless steel vat.

AGEING

Aged in barrels (70%) and concrete vessels (30%) for 18 months.

VARIETALS

Grenache noir 60%, Syrah 30%, Mourvèdre 10%

14 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

T° of service: 16°C / 61°F.

AGEING POTENTIAL

10 to 15 years

TASTING

An elegant, medium-bodied and peppery Gigondas from what is among the top estates in the appellation. Located on the terraced hillsides of Gigondas, the vineyard site boasts Grenache vines that are nearly 40 years old. This is a delicate wine meshing rich black cherry and berry flavors against a sheen of crushedstone minerality. It's voluminous but not dense, finishing on chalky, smooth tannins. Beautiful already.

FOOD PAIRINGS

Red meat, cheese, game.



Bruno Lafon Selection

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