

GIGONDAS DOMAINE RASPAIL-AY



CÉPAGE:

70% Grenache
20% Syrah
10% Mourvedre

Dominique Ay, the affable but serious-minded proprietor of Domaine Raspail-Ay, makes a warm, charming, and oh-so-drinkable Gigondas at his 40-acre domaine. Located on the terraces of the rugged Gigondas appellation, the last outcropping of the mighty alpine chain with the imposing rock formation of the Dentelles de Montmirail looming as a backdrop, this classic southern Rhone estate makes only about 8,000 cases of this superb Gigondas. Dominique Ay's Gigondas is without doubt a more elegant and fruit-driven style of wine than what many of his neighbors produce.

The Gigondas of Domaine Raspail-Ay is an artful blend of 70% Grenache, 20% Syrah and 10% Mourvedre that is always ripe, generous, and rich on the palate. You can count on this estate to fashion a wine with a mouthful of ripe, dark fruits – black cherries, cassis and raspberries – with notes of licorice and black pepper in the background. The tannins of this domaine's Gigondas are typically ripe and supple, mellowed by 20 months or more in large, ancient oak foudres. In addition, Monsieur Ay ages his wine for several months in old demi-muids in his refreshingly cool chais. The result is a wine with ripe, dark fruit aromas and a supple, rich texture with long-lasting fruit on the palate.

IMPORTED BY



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