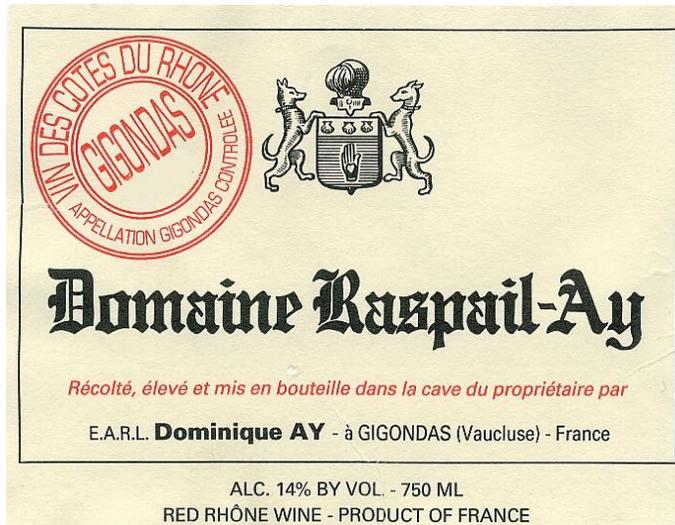


DOMAINE RASPAIL-AY

GIGONDAS



Dominique Ay, the serious-minded proprietor of Domaine Raspail-Ay, makes one of the most iconic wines in all of Gigondas. Its 19 hectares make up one contiguous block of vines, mid-slope on the rugged clay/limestone terraces, the best terroir of the Gigondas appellation. The imposing rock formation of the Dentelles de Montmirail looms above as a backdrop. Everything about Domaine Raspail-Ay Gigondas is traditional: a classic blend of Grenache, Syrah and Mourvèdre; vinification in concrete, and aging in large oak foudres. Besides a small amount of Gigondas Rosé, only one wine is made – Gigondas. There is no Côtes du Rhône, no “Réserve”, “Vieilles Vignes”, or special new oak cuvée bottling. Only one wine, consistently ranked among the top wines produced in the appellation year in and year out.

Region:	Southern Rhône Valley
Appellation:	Gigondas
Owner:	Dominique Ay
Established:	1850
Farming Practices:	Sustainable
Vineyard:	19 ha
Soil:	Sandy clay with limestone
Grape Varieties:	Mainly Grenache, with Syrah, & Mourvèdre
Avg Age of Vines:	40 years
Yield/Hectare:	35 hl/ha
Avg. Production:	70,000 Bottles

Vinification & Élevage: Hand harvesting; sorting of the grapes is done in the vineyards and 100% de-stemmed. Up to 30 days maceration in enamel-coated concrete vats. Natural yeast fermentation. Aging is 18-24 months in 5,000 liter oak foudres.

Tasting Notes: Domaine Raspail-Ay produces classic Gigondas wines. Full-bodied, fruity, fine and well-balanced. Aromas of red fruits – raspberries and black cherries – with notes of black pepper, lead to more complex scents of licorice and herbs de Provence. Tannins are ripe, the wine fills the mouth with warm, generous flavors yet with an underlying structure that bodes well for future potential. A fruit-forward and accessible wine, Domaine Raspail-Ay is an ideal wine for restaurants.

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