

DOMAINE RASPAIL-AY

GIGONDAS ROSÉ



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 Côte 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:	5 ha
Soil:	Sand, clay and limestone
Grape Varieties:	50% Grenache, 50% Mourvèdre
Avg Age of Vines:	50 years
Yield/Acre:	35 hl/ha
Avg Production:	2,000 Bottles

Vinification and Élevage: Saignée method, aged in concrete until bottled. This is an extremely limited production rosé, and in 2015 we only received 95 cases. Please contact your sales person, local distributor, or Michael Corso Selections directly for pre-sell and allocation information.

Tasting Notes: Wild strawberries and summer compote with hint of white pepper and garrigue.

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