

Dom Raspail-Ay Gigondas

THE FACTS

COUNTRY: France

REGION: Rhone

APPELLATION: Gigondas

CEPAGE: 80% Grenache, 10% Syrah, 10% Mourvedre

WINEMAKING: Hand harvesting; sorting of the grapes is done in the vineyards and 100% de-stemmed. Up to 30 days maceration in vats.

AGING: 18-24 months in 5,000L oak foudres

ANNUAL PRODUCTION: 70,000 bottles

THE STORY

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 7,000 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 ADJECTIVES

OVERALL: Full & Fruity

AROMAS / FLAVORS: Raspberries, black cherries, black pepper, licorice, herbs de Provence

MOUTHFEEL: Ripe tannins with underlying structure

THE SELLING POINTS

A classic Gigondas wine that's fruit-forward & accessible

AWARDS: 95pts Vinous

SUSTAINABILITY: Green Practicing, Minimal Intervention / Augmentation, Natural Fermentation

PAIRINGS: Casseroles and meaty stews, braised dishes, and lamb shanks

