



Rasteau Red

AOC Rasteau, Vallée du Rhône, France

Black fruits, garrigue and cocoa ... a complex and structured wine.

PRESENTATION

Since 2006, the Quiot family, charmed by the Dentelles de Montmirail and its products of character, has owned the Château du Trignon in order to perpetuate it, while expanding it by 10 ha of Vacqueyras and a few hectares of Beaumes-de-Venise.

"Respectful of our achievements but rich in our winegrowing knowledge, we have adopted this land, whose singularity fits in with all of our other properties, with the same concern for tradition, quality and adaptation."

LOCATION

Since 2010, the Rasteau cru has been recognized as an AOC (before, Rasteau was a Côtes du Rhône Villages with the name of a town). Rasteau wines are generally marked by aromas of very ripe red and black fruits, nuanced by light scents of garrigue. On the palate, spicy notes of cocoa, liquorice and leather enrich the palate.

TERROIR

The AOC Rasteau landscape is made up of hills, vineyards and plains where the Ouvèze River meanders. The vineyard extends over the entire Rastelan territory and does not exceed 360m in altitude. To the north, a landscape of gentle hills hollows out of valleys to form the famous spurs. To the south, old terraces stretch their slopes, thus diversifying the relief.

Our unique plot in Rasteau is located on a terroir of red clay and small pebbles.

WINEMAKING

Total de-stemming. Vatting time : 17 to 21 days. Matured in vats and "foudres".

VARIETALS

Grenache, Mourvèdre

SERVING

The ideal tasting temperature to fully enjoy all the aromas is between 14 and 16 degrees.

AGEING POTENTIAL

5 years, 5 to 10 years

TASTING

Dark and deep garnet color. Ripe berries, Provencal herbs. Balance between body and freshness. Final of spices and undergrowth. Rasteau wines are very popular in their youth but they are also known to be great wines to keep, to be tasted after 8 to 10 years...

FOOD PAIRINGS

Game birds, rack of pork, lamb chops



REVIEWS AND AWARDS



91/100
"VINTAGE 2015 - 91 POINTS"
Wine Advocate, 26/11/2019

JAMES SUCKLING.COM

91/100
"VINTAGE 2015 - 91 POINTS - A sanguine nose with wild herbs and red to dark berries on offer. This has an attractively juicy palate with plenty of bright, fleshy red-plum and berry flavor. Drink or hold."
James Suckling, 24/10/2019

LE GUIDE
HACHETTE
DES VINS

1 STAR - 1 ETOILE
"Millésime 2015 - L'aération libère des arômes chaleureux de fruits rouges macérés, d'épices et de cuir. En bouche, ce sont les aromates qui s'expriment avec un côté sauvage. Suave et savoureuse, cette cuvée déploie des tanins encore serrés qui laissent confiant sur son avenir."
Le Guide Hachette des Vins, 05/06/2019



90/100
"USA: Vintage 2013 - Bright violet. Fresh red fruits on the fragrant nose, complicated by peppery spices and a floral element. Deep and sweet but energetic, offering juicy raspberry and bitter cherry flavors that fan out nicely on the back half. Silky tannins shape a long, pliant finish that leaves behind suave spicecake and lavender pastille notes. Quite graceful in character for a Rasteau and approachable now, in the style of this producer. The 2011 version of this wine is drinking perfectly right now, by the way.(review June 2016)"
Josh Reynolds, Vinous, 11/06/2018

GOLD MEDAL

"Japan - Vintage 2013"
Sakura wold women's wine awards 2018, 11/06/2018



"Vintage 2013 - 93 POINTS - Five years after bottling, this wine still offers loads of fresh, punchy blackberry and plum flavors. It's a bold, penetrating wine nuanced by hints of granite and wet earth. The fresh finish lingers on fine, integrated tannins. Lovely now it should improve further through 2022 and hold a few years longer."
Wine Enthusiast, 22/05/2019



90/100

"Millésime 2012 - Vintage 2012

Le nez est aromatique et offre une fine puissance, une fine concentration ainsi qu'un très fin charnu (en fond) et une fine complexité. On y retrouve des notes de cerise noire et de mûre de Boysen associées à de petites notes de baies de sureau, de poivre de Sichuan, de fleurs ainsi qu'à de fines touches de garrigue/olivier et d'épices. La bouche est fruitée, précise, bien menée et offre de l'élégance, de la suavité, de la droiture, une trame juteuse/acidulée ainsi que de la tension. En bouche ce vin exprime des notes de baies rouges juteuses, de cerise Bigarreau mûre/juteuse et plus légèrement de framboise écrasée associées à de petites touches de mûre écrasée/juteuse, à de fines touches de réglisse, de fleurs, de minéralité, à de discrètes pointes de poivre ainsi qu'à de très discrètes pointes de caramélisation, de thé, amande et de chocolat. Les tannins sont fins et très finement fermes. Bonne longueur et bonne persistance. Très fine mâche sur la fin de bouche/persistance. (90/100)

The nose is aromatic, slightly powerful and offers a fine concentration, a (very) slight fleshiness (in the background) and a fine complexity. It reveals notes of black cherry and boysenberry combined with small notes of elderberry, Sichuan pepper, flowers as well as slight touches of garrigue / olive and spices. The palate is fruity, precise, well-built and offers elegance, suavity, straightness, a juicy / acidulous frame as well as tension. On the palate this wine expresses notes of juicy red berries, ripe and juicy Bigarreau cherry and small notes of crushed raspberry combined with small touches of crushed / juicy blackberry, fine touches of liquorice, flowers, minerality, discreet hints of pepper as well as very discreet hints of caramelization, tea, almond and chocolate. Tannins are fine and (very) slightly firm. Good length and good persistence. Very fine chews on the finish / persistence. 90/100"

Vert de Vin, 18/06/2018



90

"USA - VINTAGE 2012"

Wine & Spirits, 20/11/2018

BRONZE MEDAL - MEDAILLE DE BRONZE

"VINTAGE 2012"

DECANTER ASIA 2015, 01/05/2017

COMMENDED (BRONZE) Médaille de Bronze

"VINTAGE 2011 - Millésime 2011"

IWC (International Wine Competition) 2015, 01/05/2015

SILVER MEDAL

"concours - Vintage 2011"

challenge International des Vins, 17/04/2015

BRONZE MEDAL - MEDAILLE DE BRONZE

"VINTAGE 2011 - MILLESIME 2011"

DECANTER ASIA 2014, 01/05/2015

