



PRESS PACK

Vins Doux Naturels de Rasteau

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RASTEAU, A CÔTES-DU-RHÔNE CRU IN BODY AND SOUL

Rasteau wines reflect the character of its vigneron: sincere and full of passion, they give selflessly so that we may capture the true essence of things. These are generous, sensual wines; wines with great depth, whose blue clay terroir gives them richness and finesse; authentic wines, full of integrity, combining personality with strength of character. Truly wines for body and soul.

Rasteau's winemakers are united by a passion for their beloved land, sharing a commitment to coaxing the very best from their vineyards: the natural intensity of their wines is a reflection of this **extraordinary, colourful terroir**. Indeed, this is a unique feature of the Rasteau vines: they grow in blue clay soils, giving the wines finesse and good length on the palate. The **blue clay** is interspersed with **lighter-coloured areas of limestone, brown marl and pebbles, and red sandstone** soils. For the most part, the vineyards enjoy a southern exposure and this, together with pebbly soils that capture and the heat of the day and retain it overnight, ensures that the grapes reach perfect ripeness.

The village is also known for its Vins Doux Naturels (VDN), and it is on these naturally sweet wines that the reputation of this historic village, devoted entirely to winemaking, was first founded. Rasteau's expertise in traditional production methods dates back to Roman times, when vines were first planted here. An unexpected gem.

These are genuine, authentic wines, full of sunshine,



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Rasteau :
smooth,
sensual wines

reflecting the winemakers' passion for their product and the legacy they have passed proudly from generation to generation, keeping the old traditions very much alive. Rasteau Vin Doux Naturel was granted Cru status back in 1944 – the whole village is looking forward to its 70th anniversary celebrations in 2014!

Jacques PALOC, Associate Regional Representative and expert on Vin Doux Naturel at INAO in Perpignan, explains that even if techniques vary slightly, the results are similar. Rasteau VDNs offer that unique feeling of encountering something special – and they encourage many new and innovative food/wine pairings well beyond the tried and trusted (albeit perfect!) chocolate and aperitif.

Contributors



JACQUES PALOC

JACQUES PALOC, Associate Regional Representative and expert on Vin Doux Naturel at INAO in Perpignan



KELLY MC AULIFFE

American sommelier and international wine globetrotter, Kelly McAuliffe has lived in a dozen or more different countries. Eventually his all-consuming passion and love for wine was to lead him to Alain Ducasse's door, where he had his very first experience of life as a professional sommelier. After a spell in Paris and Monaco, he came to Avignon to work alongside acclaimed chef Christian Etienne.

Having acquired a detailed knowledge of Rhône wines, he again followed his heart – and again worked with Ducasse, this time in Las Vegas where he became Ducasse's wine manager. His American stint behind him, McAuliffe returned to France, settling in the Rhône Valley. Today he is an independent consultant, educating others about the subtleties of wine, and advising importers and distributors. McAuliffe does not need any convincing about the wealth of Cotes du Rhône wines – it is he who has composed the tasting notes for Rasteau's Vins Doux Naturels.



Join Rasteau
in 2014 to
celebrate 70
years of Vin
Doux Naturel!



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RASTEAU VINS DOUX NATURELS – A WEALTH OF COLOUR AND FLAVOUR!

Rasteau Vin Doux Naturel is available in 3 colours: Red, White and Rosé.



VDN RED

“Grenat”

Rasteau’s red VDNs are made from Grenache Noir, Gris and Blanc. After crushing and maceration, a neutral spirit is added, either to the must or to the juice only. The result is a sweet wine with varying levels of extract. To prevent oxidation and protect the dazzling fruity flavours, the wine is then matured in a reductive atmosphere, avoiding contact with air. This includes at least 3 months in the bottle; the wines are bottled early.

Kelly McAuliffe’s Tasting Notes:

Grenat is the best-known of the Rasteau VDNs, and shows a deep reddish-purple colour, not unlike Crème de Cassis. Black cherries and kirsch appear on the nose, alongside spices and vanilla. Rich, intense fruit flavours burst onto the palate, leading to a good, long finish. These wines pair beautifully with a wide variety of different foods.



Domaine
Didier Charavin
VDN Grenat



Cave des Vignerons
de Rasteau ORTAS
VDN Rouge



Domaine La Collière
VDN Grenat



Domaine Fond Croze
VDN Grenat

« Tuilé » (Tawny) :

Tuilé wines share the same varietals as Grenat, and the same winemaking method is used. The difference is in the ageing process, which is the reason behind the wine’s brick-red colouring. Tuilé wines are matured for at least 30 months in foudres or barrels, in an “oxidative” environment – one where they are deliberately exposed to air. This encourages good complexity, a mellow character and greater freshness in the wine. Little by little, oxidation causes the wine to lose its initial red-black colour, taking on a tawny hue enhanced by a shimmer of mahogany.

Kelly McAuliffe’s Tasting Notes:

Like Rasteau whites, Rasteau Tuilés are few and far between. They show a very appealing reddish-yellow colour (mahogany). The nose is highly complex and very intense, with notes of coffee, blond tobacco, dates, cocoa, prunes and caramel. The same flavours follow through on the palate, along with the tannins, giving excellent length.



Domaine
des Coteaux-des-Travers
VDN Tuilé

VDN WHITE

« Blanc » :

Rasteau VDN Blanc is made from Grenache Gris and Grenache Blanc grapes. VDN Blanc “Blanc” wines undergo a process of mutage - the addition of alcohol to the juice – and are then kept in a reductive environment in the same way as Grenat. They are bottled quickly but not released for drinking until at least 3 months after bottling. These wines are made to be enjoyed young, and show honeyed, floral flavours.

Kelly McAuliffe’s Tasting Notes:

Rasteau Blanc is not widely produced, but the wines generally all display a similar pale yellow colour. They are highly aromatic on the nose with notes of citrus fruit, lime and pear. The palate is beautifully balanced: a burst of pear flavours, excellent acidity and very good length.



Domaine des Coteaux-des-Travers VDN Blanc



Domaine des Escaravilles VDN Blanc

VDN ROSÉ

« Rosé » :

VDN Rosé is bottled very soon after harvest to help preserve its rosy orange colour and flavours of kirsch, cherries in brandy and dried fruit.

Kelly McAuliffe’s Tasting Notes:

Colour can vary between several shades of pink, from very light to very dark. These are aromatic wines, with subtle notes of white flowers, nectarine and strawberry on the nose. Delightfully fruity on the palate with supple tannins and excellent length



Domaine La Girardière VDN Rosé



Domaine de Verquière VDN Rosé

VDN AMBRÉ

(Blanc Ambré ou Rosé Ambré) :

Produced from the same grape varieties as Blanc or Rosé, Ambré is aged in an oxidative environment in a similar way to Tuilé. Contact with the air during the 30 months spent in foudres or barrels provokes a change in colour, from pale gold to a more mellow golden brown, old gold, amber, or, in older wines, a shade approaching mahogany.

Kelly McAuliffe’s Tasting Notes:

Rasteau Ambré shows a fabulous light coppery colour. The nose is highly expressive and complex, with notes of gingerbread, prunes, pecan nuts, dried fruit, cherry stones and a touch of caramel. All these flavours follow through on the palate, with very soft tannins and good length.



Cave des Vignerons de Rasteau ORTAS VDN Vintage 2007



Domaine Grange Blanche VDN Rosé



Domaine Martin VDN Rosé

HORS D'ÂGE AND RANCIO

Rasteau Vins Doux Naturels are known for their excellent ageing potential; matured bottles are marked “Hors d'Âge” and “Rancio”.

HORS D'ÂGE

Blanc Ambré Hors d'Âge,
Rosé Ambré Hors d'Âge
and Rouge Tuilé Hors d'Âge

Whatever the hue, the “Hors d'Âge” designation can only be given to a wine after it has been matured and aged for at least five years. Good tannic structure yields a highly aromatic wine.

Kelly McAuliffe's Tasting Notes:

These wines are few and far between. The colour is intriguing: slightly hazy, reddish-yellow at the centre (not unlike mahogany) with a yellowish green rim. The nose follows suit; that is to say, it is complex and intriguing, with nutty, peaty, mushroomy aromas alongside prunes, dried fruit and spices.



Domaine Bressy Masson
VDN Ambré hors d'Âge

RANCIO

Blanc Ambré, Hors d'Âge Rancio,
Rosé Ambré, Hors d'Âge Rancio

Even harder to find and highly sought-after, Rancio wines have a number of notable features including the appearance of a greenish surface shimmer and a madeirised flavour, the result of prolonged ageing. After a period spent ageing and maturing (at least five years), micro-yeasts develop naturally in the wine, imparting a characteristic nutty flavour.

Food and wine lovers, adventurers – in fact anyone looking for something modern, something a bit different – are encouraged to try these wines: the combination of Rasteau and Rancio is a sensory experience like no other.



FOOD/WINE PAIRINGS

Vin Doux Naturel tends to be pigeonholed as an aperitif wine, but there's far more to it than that. These are wines with such breadth of flavour that they can be enjoyed throughout the meal, and paired in very different and completely unexpected ways.

With good structure and powerful flavours, Rasteau wines have a uniquely sensual edge. The mouthfeel is smooth and intense: nothing short of voluptuous. These are wines made for food, but also for sharing, and for making every moment special.

Take a tip from Jacques PALOC: Try Foie Gras with figs and a Vin Doux Naturel Tuilé – something we should all savour at least once in our lives!

Jonathan Chiri (Chef at the 4* Mirande Cookery School) and Kelly McAuliffe create perfect pairings with Vin Doux Naturel. The traditional mixed with the modern – a gourmet combination to brighten up every occasion.



Jonathan Chiri

Jonathan Chiri's career began in California in the 1990s. After several years working in the United States, he left for Europe, and has since settled in France – or more specifically in Avignon, where he has worked for the last four years as Chef de Partie and Assistant Pastry Chef at the Michelin-starred La Mirande. Meanwhile, he is also part of the team at Le Marmiton, the restaurant's own cookery school where he continues to teach. In 2006, Jonathan became Chef de Cuisine at Château Masillan in Uchaux, a prestigious designer hotel and restaurant just outside Avignon. From 2010 to 2012 he oversaw the kitchens at La Verrière, a renowned winegrowing estate with its own brand of luxe hospitality, hidden away in the heart of the Dentelles de Montmirail. This was a new experience for him, and one that further expanded his knowledge of French wine and gastronomy.

Today he turns his hand to many things, combining his passion for cooking with his love of wine, travel and... cycling! While plying his trade as chef and private caterer, he also runs his company "Gourmet Cycling Travel", devising new sightseeing and gastronomic itineraries by bike.

CELEBRATING TRADITION ...



Individual Waldorf Salads on Endive Leaves

served with a
Rasteau Hors d'Âge

INGREDIENTS (SERVES 4)

- 2 green endives
- 2 red endives
- 1 Golden Delicious apple
- 100g toasted walnuts, broken into large pieces
- 200g Fourme d'Ambert
- Chives
- Fruity, good quality olive oil
- Bottle of Rasteau Hors d'Âge

- Prepare the endives by slicing off the stem end and separating the leaves.
- Divide the Fourme d'Ambert into medium-thick slices the length of the endive.
- Cut the apple into quarters, remove the core and slice thinly lengthways.
- Snip the chives into 2 cm lengths.
- Gently place a slice of cheese onto each endive leaf. Top with a slice of apple, a few pieces of walnut and a sprinkling of chives.
- Season with freshly ground black pepper and drizzle with olive oil.



Kelly's Perfect Pairing :
Domaine des Nymphes
VDN Ambré Hors d'Âge 1990



Other suggestions :
Domaine Wilfried
VDN Ambré Hors d'Âge 2003



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CELEBRATING TRADITION...

Pan-Seared Foie Gras with Espresso and Sherry Vinegar Sauce on Frisée Lettuce and Walnuts

served with Rasteau Tuilé

INGREDIENTS (SERVES 4) :

- 1 Lobe of Foie Gras, nerve removed
- 1 head of frisée lettuce
- 50g toasted walnuts, broken into pieces
- 2 cups espresso
- 20g sherry vinegar
- 1 tsp sugar
- Olive oil
- 1 small glass Rasteau Tuilé

- Have at the ready a pan of hot water, a knife for slicing and some absorbent kitchen paper.
- Slice the foie gras finely. To help the slices remain intact, dip your knife into hot water and wipe dry. Repeat with each slice.
- Cut slices about 2 cm thick. Using the point of the knife, score the slices in a criss-cross pattern on one side only. Season with salt and pepper.
- Place the foie gras, scored side down, in a hot frying pan and sear without moving for around 30 seconds.
- Turn the foie and finish cooking.
- Place the cooked foie gras on absorbent paper to drain. Sprinkle 1 tsp of the pan juices onto the lettuce and discard the rest.
- Deglaze the pan with the sherry vinegar, espresso, sugar and Rasteau. Cook until reduced by half.
- Arrange the foie gras on a plate and pour the sauce around. Garnish with lettuce and walnuts.

Kelly's Perfect Pairing:
Domaine des Coteaux-des-Travers
VDN Tuilé



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CELEBRATING TRADITION...

Chocolate Fondant

served with Rasteau Grenat

INGREDIENTS (MAKES 12 FONDANTS) :

- 250g dark chocolate (66-70%) broken into pieces
- 225g butter
- 210g sugar
- 7 eggs
- 100g flour

- Melt the chocolate, butter and sugar in a bain-marie. Whisk together and leave to rest for 5 minutes. Whisk in the eggs. Fold in the flour and mix well until smooth.
- Preheat the oven to 190°C.
- Grease the fondant moulds and fill $\frac{3}{4}$ full.
- Bake for 4 minutes, then turn the tray and bake for another 4-5 minutes until the edges are well-risen. The centre should sink slightly, and should still be liquid.
- Leave to rest for 5 minutes before serving.

Note: The fondants will keep for 1 day at room temperature or 2-3 days if chilled.

Tip: You could add 2-3 small pieces of chocolate to the centre of the fondant before putting in the oven. Served hot, the centre will still remain liquid.



Kelly's Perfect Pairing:
Domaine du Trapadis
VDN Grenat



Others suggestions :
Domaine Elodie Balme
VDN Grenat
or Domaine des Banquettes
VDN Grenat

...OR SURPRISE YOUR GUESTS!



©Pauline Daniel

Tagine of Duck Legs, Prunes, Espelette Pepper and Pecans

served with Rasteau Grenat

INGREDIENTS (SERVES 4) :

- 4 Confit Duck Legs
- 12 Prunes
- 4 Carrots
- 1 Onion
- 2 Cloves Garlic
- 2 Litres Duck or Chicken Stock
- 1 tbsp Ras-el-Hanout
- Espelette Pepper
- 50g Toasted Pecans
- Salt and Pepper
- Olive Oil

- Season the duck legs with salt and chill in the fridge for 1 hour.
- Rinse to remove excess salt and dry on kitchen paper. Dust with Ras-el-Hanout
- Peel the carrots and slice diagonally into large chunks. Finely slice the garlic and onion.
- In a tagine or casserole dish, brown the duck legs in a little olive oil, and add the vegetables. Dust again with Ras-el-Hanout and sauté gently.
- Pour on the stock and cover. (If using a casserole, leave a small gap at one corner for the steam to escape). Simmer gently over a low heat until the duck legs are meltingly tender. Remove from the casserole, slice and arrange on a serving dish. Add the prunes.
- Continue cooking the sauce to reduce.
- Check seasoning
- Before serving, sprinkle with Espelette pepper and toasted pecans.



Kelly's Perfect Pairing :
Domaine La Soumade
VDN Rouge

Other suggestions :

Domaine de Bearenard
VDN Rouge
« Vendanges 2010 »
ou Domaine Grand Nicolet
VDN Grenat



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...OR SURPRISE YOUR GUESTS!

Crispy Mascarpone, Banana and Pistachio Strudel

in Rasteau Ambré and salted butter

INGREDIENTS (SERVES 4) :

- 1 pack of Feuilles de Brick pastry
- 250g Mascarpone
- 3 bananas
- 100g sugar
- 50g toasted pistachios
- Butter
- Salted butter
- 2 cl Rasteau Ambré

- Slice the bananas into 2 cm rounds
- Melt the butter in a saucepan. Continue to cook until brown and nutty. Add the bananas and 50g of the sugar and cook until caramelised. Deglaze with the Rasteau Ambré and set aside to cool.
- Using a wooden spoon, combine the mascarpone with the remaining 50g of sugar, pistachios and the bananas. Leave to cool.
- Melt a little butter, and using a pastry brush, brush over the brick pastry sheet.
- Place two heaped spoonfuls on the middle of the pastry sheet, towards the bottom.
- Fold the sides of the sheet inwards and roll up from the bottom to resemble a closed cannelloni.
- Brush the outside with butter and place on a baking sheet lined with parchment.
- Chill in the freezer for at least one hour.
- To finish, brown 2 walnut-sized knobs of salted butter and pan-fry the "cannelloni" on both sides until golden brown.
- Cut into 2 and serve.



Kelly's Perfect Pairing :
Domaine des Escaravilles
VDN Ambré TPMG

Other suggestions :
Domaine des Girasols
VDN Ambré 2006



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