

AOC RASTEAU

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Rasteau, or “Lou Rasteu” in Provençal, derives its name from the area’s unique topography: the surrounding hills and valleys form a series of spurs which look rather like the teeth of a rake- un râteau.

Rasteau, a Cotes-du-Rhone Cru in « Body & soul »



Rasteau. A Cru from the southern Rhône Valley, the product of dedication on the part of local winegrowers, their willingness to share their skills within their community, and a naturally bountiful terroir.

And Rasteau can now take its place alongside Châteauneuf-du-Pape, Côte-Rôtie and Gigondas, adhering to the stringent regulations imposed by the AOC.

Rasteau’s wines reflect the character of its winemakers : they are sincere and full of passion; they give selflessly so that we can capture the true essence of things. these are generous, sensual wines; wines with great depth, whose diversified pebbly and clayey terroir (among which the well-known « blue marls » gives them richness and finesse.

Rasteau wine is authentic and full of integrity, a combination of the real and the ephemeral. Truly a wine for body and soul.

the wine in Body & soul

In the Rasteau vineyards, Grenache shares its space with syrah and Mourvèdre. Grenache is the main varietal grown, and gives Rasteau wines their roundness and a generous body.

Syrah with its distinctive red fruit flavours adds elegance and complexity, while Mourvèdre, which enjoys the best of the sunshine, gives wellstructured tannins, power and good ageing potential. Rasteau wines have inspired a loyal following over many decades, and are famous for their big personalities: fruity, heady and powerful. They are popular with wine aficionados who like to search out a region’s signature wines.

Rasteau’s vigneronns are justly proud of their appellation, which is known not only in the Rhône Valley but throughout France. they have carefully retained the distinctive character of their Cru and the identity of their wines; their ambition is to become the number three Cru of the southern Rhône.



Location

Avignon 35 km
Orange 20 km
Vaison-la-Romaine 10 km

Autoroute
A7 et A9
sorties Orange ou Bollène

Airport
Avignon 40 km
Nîmes 80 km
Marseille 135 km

TGV station
Avignon 35 km
Orange 20 km

Rasteau : One village... two Crus

This unique terroir brings us two outstanding
Crus - Rasteau Vin Doux Naturel and Rasteau
AOC dry red wine.

Grapes are the only crop grown here in Rasteau. The growers are passionate about their product and take great pride in their skills. For many years they worked hard to achieve the AOC status they deserved: after all, Rasteau Vins Doux Naturel had been granted AOC status back in 1944. And then in 2010 - the ultimate accolade. Growers finally saw a reward for all their hard work: Rasteau dry red wines were elevated AOC status in their own right. After almost 30 years of perseverance, Rasteau reds were acknowledged for their distinctive qualities and rich terroir; at last they held the official title of Côtes du Rhône Cru.

Key figures

AOC Rasteau

Awarded on November 24th, 2010

Geographical area
Commune of Rasteau

Production area
937.73 Ha in 2013
899 Ha (average 2010-2013)

Colour
Red 100%

Harvest
Chiefly manual

Annual yield
26 824 HI in 2013
29 614 HI (average 2010-2013)

AOC Vin Doux Naturel Rasteau

Awarded on January 4th, 1944

Geographical area
Commune of Rasteau + 20 plots in Cairanne
and sables

Production area
24,72 Ha in 2013
36,42 Ha (average 2010-2013)

Colour
Average 2010-2013 : Red (37.41%), Rosé
(58.93%) and white (3.66%)

Harvest
Manual

Annual yield
419,69 HI in 2013
997,05 HI (average 2010-2013)

AOC Rasteau - Regulations

From 1 ha of vines, the yield may not exceed:

- AOC Côtes du Rhône: 46 hl / Ha
- AOC Rasteau: 38 hl / Ha
- Rasteau Vin Doux Naturel: 30 hl / Ha

AOC Rasteau: authorised grape varieties and proportions

- Grenache Noir: 50% or more
- Mourvèdre Noir and syrah Noir: 20% or more
- Supplementary varieties: 15% or less
- White varieties: 5% or less

AOC Vin Doux Naturel Rasteau: proportion of planted varieties

- Grenache Noir/Gris/Blanc: 90% or more
- Supplementary varieties: 10% or less

The Rasteau appellations undergo analysis and organoleptic testing throughout the year; this is carried out by an authorised laboratory.

Rasteau's history is one of impassioned winegrowers, proud of the work they do and determined to spread the word about Rasteau wines throughout the world.

Once upon a time in Rasteau

Rasteau, an enviable terroir

the archaeological remains of a Roman baths and some amphora fragments are evidence that the Romans were present in Rasteau - and probably established what has become today's village - from about 30 BC. the Voconces Vin Doux Naturels, including those of Rasteau, were first discovered in 70 A.D.

In the middle ages, this historic land of vines and vineyards was the source of considerable profit, and remained under the protection of the ecclesiastical community despite the efforts of the all-powerful seigneurs of the era, who tried many times to wrest it away. until the 14th century, the church and the bishops of Vaisonla-Romaine ensured that Rasteau was one of their main wine suppliers.

The Crusades were a pitiless time for Rasteau, although the village remained largely untouched by the great plague of 1597. Severely weakened, the villagers retreated behind the walls of their fortifications, and the rural village we know today was not to emerge again until the 19th century.

Thanks to their courage and tenacity, Rasteau's winemakers have shaped this magical terroir, which lives on through the reputation of its highly prized wines.

Rasteau, a village of mediaeval colours

Rasteau is a small mediaeval village, full of Provençal charm - a true masterpiece, steeped in the atmosphere of a bygone era.

Cobbled streets lead to a mediaeval fort and the ruins of an ancient castle, which are ready to transport visitors back in time to experience their rich



and fascinating history.

The village, with its cobbled streets, ruins and churches, has retained a delightful mediaeval ambience. At its heart, in the dappled shade of the centuries-old plane trees, lies the Place de l'Apparent, exuding the charm of yesteryear.

In the 18th-century, the area was bequeathed to the community by Mademoiselle de l'Apparent, on condition that it remained in use as a space for children to play and for the villagers to enjoy. Even today, the square is a hub of village activity.

Rasteau, the village with three bell towers

Once the seat of bishops, Rasteau still displays plenty of evidence of a past dominated largely by the church, and is known as the village of three bell towers. To admire the scenery, nothing can beat a stroll through the old village, stopping first to admire the chapel of Notre Dame Des Vignerons, which dates back to the 18th century. The tour continues to Place de

l'Horloge, where visitors can relax in the shade of the cypresses and laurels to contemplate the bell-cote with its historic clock, and finally, the warm colours of the stone façades will guide visitors to the ruins of the castle, the walls of whose chapel alone survive. The church of st Didier was built in 1005 by the Bishop of Vaison; it has been restored numerous times, and boasts a magnificent bell tower.

At a human level, the Rasteau terroir is both heart-warming and authentic. To visit Rasteau is to journey to the very heart of its history, its flavours and its scents...



Rasteau, the land of wine

Rasteau has always relied on its agriculture. Since 1929, this fertile land has seen a wide range of crops, including wheat, rye, oats and spelt as well as olives and vines. Back then, farming cereal crops restricted vine cultivation.

Storage was limited and preservation complicated; also transport difficulties meant that wine was usually kept only for local consumption. Forest and scrubland covered some three quarters of the commune, providing an ideal environment for the silkworms which were introduced into the area in the 18th century. The local olive groves were devastated by the frosts of 1671 and 1790, while cereal crops were also affected by the cold winters, and they too went into decline.

From then on, Rasteau set a course towards monoculture, growing only vines. Viticulture began to develop around the end of the 18th century, under the care of the church and the bishops of Vaison-la-Romaine, and soon Rasteau was a major wine supplier. In 1870 however, phylloxera struck and the vineyards were decimated.

Life for the Rasteau villagers was hard - until hope returned at the beginning of the 20th century in the form of a technique to graft vines onto American root stocks. The vineyards gradually returned to their proper hallowed place by the end of the First World War.

In 1925, weary of being at the mercy of grape merchants and winemakers, the vigneron came together to form the first wine cooperative. At the same time, the first Rasteau-specific cellar was also established, spelling the end for producer emancipation.

The wines' AOC status, awarded first for Côtes du Rhône, then Vin Doux Naturel Rasteau and finally Côtes du Rhône Villages Rasteau is testament to the quality of Rasteau wines. The culmination of many years of perseverance, Rasteau red was awarded AOC status on November 24th, 2010 in recognition of unique winemaking skill.



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Key dates

- 1817**
First Harvest Declaration
- 1925**
First cooperative cellar established;
founding of the first Rasteau-specific
cellars
- 1935**
First production of Vins Doux
Naturels
- 1937**
Côtes du Rhône Appellation granted
full court recognition
- 1944**
the decree of 4th January 1944
granted appellation status to Rasteau
Vin Doux Naturel
- 1966**
Red wines awarded Côtes du Rhône
Villages Rasteau AOC status
- 2010**
still red wines elevated to AOC
Rasteau status by decree on
November 24th, 2010



Rasteau, an exceptional terroir

the ideal environment for quality

The Rasteau vineyards are located in an ideal spot to the north of the northern border of the Rhône Valley. The river Ouvèze winds its way through this landscape of vineyards, hills and plains while vineyards extend over the whole of the Rasteau terrain, never rising to more than 360 m above sea level. In the north, the land is made up of hills and short valleys

hollowed out to form the region's famous spur landscape; in the south, a series of terraces stretches along the slopes, adding a different dimension to the countryside. The Rasteau terroir is one of the best in France for creating a quality product. A wide range of different soil types give Rasteau wines excellent complexity; they are perfect for

bringing out the full expression of each and every varietal in the blend. Wine quality can be traced back to that magical mix of resistant grapes and favourable soils, but the Mediterranean climate, particularly the Mistral wind, plays a major part in providing idyllic conditions for Rasteau's grapes. A true gift from Mother Nature!

Nurtured by the Mistral

AOC Rasteau wines enjoy a Mediterranean-type microclimate, with mild, sunny winters and hot dry summers. Rainfall is infrequent, but can be heavy in spring and autumn. It is enough to counteract summer droughts and give the soils the water they require. For the rest of the year, the sun shines benignly from a cloudless sky, warming our hearts and ensuring

that we can produce big characterful wines, rich, generous and full of sunshine. Another crucial factor is the presence of the Mistral, the legendary wind which blows through the Rhône Valley sweeping aside all adversaries as it goes, and limiting the need for plant protection measures. It brings vigour to the vines and joy to the wine growers!

This is a cleansing wind, whose effect would be devastating were it not for the natural amphitheatre shape of the vineyard.

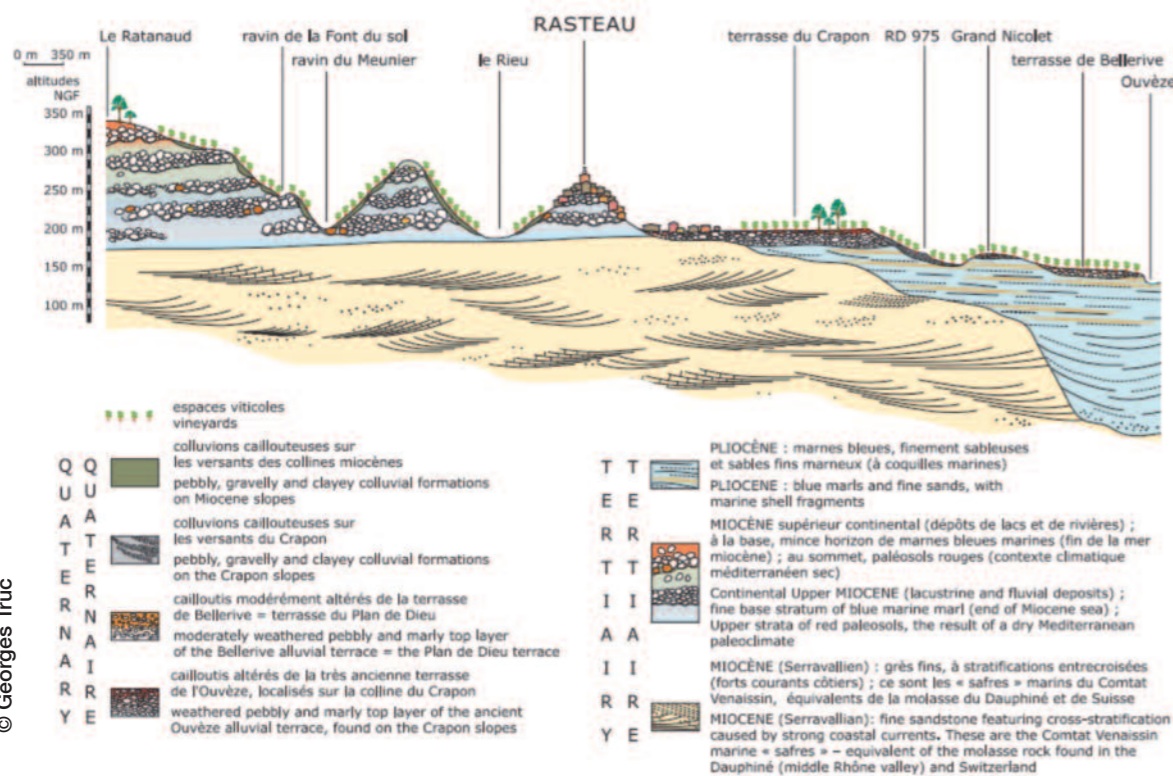
The sun and the Mistral, then, conspire together to make conditions in the Rasteau vineyard the best they can be, and to ensure that Rasteau's grapes thrive in their natural environment.

A mosaic of vines

Rasteau's soils are essentially made up of clay and limestone. Three levels combine to give the soil its potency: the top level, on the south-facing slopes some 320 m above sea level, is composed of lacustrine marl with red and grey clay. This is overlaid with rounded stones (galets roulés) which retain heat during the day, and release it to

warm the vines at night, helping the grapes to ripen well and giving the resulting wine greater concentration. Between 160 and 290 m above sea level, the more steeply sloping terrain mainly faces south. This is where the majority of Rasteau vines are planted. their roots stretch down into skeletal soils on a bed of sandy marl and compressed sand.

Lower down, the terraces between 120 and 160 m above sea level are covered with pebbles, giving a robust wine full of the classic Rasteau scents and flavours. Rasteau's mosaic of vines, full of character and personality, is the strength of this Cru; its sparse soils yield high-quality wine with an extraordinary wealth of flavours.





Varietals and wines

From wine...

Grenache Noir is the dominant variety in Rasteau; it is one of the traditional Rhône Valley varietals and must account for at least 50% of the total vine population.

Grenache vines are some of the oldest in the vineyard with a number of plots being at least 50 years old and some even 100!

Syrah and Mourvèdre are an integral part of that legendary mix of grape and terroir which makes up the magic of AOC Rasteau wines.

While these three make up the classic Rhône GsM blend, a number of supplementary varietals can be added to create the quality we expect from Rasteau.

The drought-resistant Carignan is the oldest varietal in the terroir, at its best in a hot dry terrain.

Carignan makes a generous, robust wine and improves ageing potential. Cinsault can be found in certain blends. With its delightful flavours of strawberry, raspberry and peach, it gives the final blend a supple softness.

Grenache, gives the wines a good deal of finesse and adds body and roundness. Grenache wines are tannic, high in alcohol and have excellent ageing potential. They are a deep intense ruby red with a nose of red fruit (particularly cherries) and overtones of spice – a broad textured wine brimful of sunshine; traditional and authentic, with a distinctive Rasteau personality. With its relatively high sugar levels – between 14° and 16° – Grenache Noir is the principal variety behind Rasteau's Vin Doux Naturel.

Syrah, a variety from the northern Rhône, gives the wine structure on the palate and a highly expressive range of aromas, from red and black fruits (raspberries and blackcurrants) to violets, with hints of liquorice and spice. Wines made from syrah tend to be dark red, giving Rasteau wines their intensely red colour. Syrah oxidises less readily than Grenache, and enhances the Rasteau wines' ageing potential. With its reputation as an "improving" varietal, it adds balance, finesse and complexity.

Mourvèdre, needs plenty of warmth and sunlight; it grows mainly on the southernmost slopes where sun exposure is at its best. Mourvèdre grapes give the red blends good structure and longevity; they have excellent ageing potential, as the quality and intensity of flavour improves with keeping. Along with notes of candied fruits and a slight hint of barnyard, Mourvèdre enhances balance and adds greater complexity.



Varietals and wines

... to wine

These big, sunshine-filled wines grow ever more rich and complex, reflecting the many faces of their terroir. They express the village's own distinctive cultural heritage, its warm, generosity and friendliness of spirit. Behind each and every wine is the story of an impassioned winemaker, living out his or her family heritage with pride. In every glass of Rasteau wine, we re-live the individuality, the distinctive scents and the flavours of the Rasteau terroir.

AOC Rasteau

Rasteau wines are outstanding blends of different varieties. The sun-soaked grapes make highly distinctive wines which are both elegant and powerful. With their deep ruby red colour, a nose of well-ripened red and black fruits a subtle background of garrigue, and flavours of spices, cocoa, liquorice and leather, these wines are a treat for the palate. They are rounded well-structured and complex, a perfect reflection of the distinctive Rasteau terroir. Rich and elegant – a truly excellent, characterful red wine.

Vins Doux Naturels Rasteau

Rasteau Vins Doux Naturels are available as reds, whites and rosés.

They make outstanding apéritifs and dessert wines, unlocking memories of Rasteau, not unlike Proust's famous madeleine. They are powerful and full of honeyed sweetness which transports you back to the heart of this mediaeval village. This is the archetypal "gastronomic" wine: a hedonistic pleasure-trip!

Vin Doux Naturel - Red

Full-Bodied and generous, this is a Rasteau speciality. Fully-ripened stone fruit and wild black berry fruits greet the nose, along with hints of warm aromatic spices. A wealth of flavours lends superb complexity, and leads through to a silky smooth finish.

Vin Doux Naturel - Rosé

Rich and fruit-driven, with preserved cherries, kirsch and sweet spices giving it a broad, rounded feel. Full-bodied and complex, Vin Doux Naturel Rosé develops over time to reflect the flavours of dried and candied fruits.

Vin Doux Naturel - White

With its amber hue, Rasteau Vin Doux Naturel White is often described as "gold". This is a sweet and luscious wine, with notes of honey and apricots; florals, dried fruits and garrigue add to the outstanding aromatic complexity.



In 2014, AOC Rasteau will celebrate its 70 years old (vins doux naturels) : the opportunity to discover this sincere and authentic wine.

AOC Rasteau

Food/wine pairings

True to its roots, Rasteau pairs beautifully with a classic Provençal beef stew, but would go equally well with a good cut of Aubrac beef complete with marrowbone. Rasteau AOC ages well; after a few years' cellaring it makes a perfect partner for many game recipes, for instance wild duck or other wild game birds. Or serve with gigot of lamb, charcuterie, blue cheese or chocolate fondant.

One of Rasteau's outstanding qualities is its potential for ageing – from 7 to 10 years, depending on vintage. The wines mellow and improve with age, and the finest vintages make an excellent digestif.

Best served between 14° and 16° C.

Vins Doux Naturels Rasteau

Food/wine pairings

Rasteau Vin Doux Naturel can be served with a variety of sweet or savoury foods. The red is perfect served with chocolate desserts, the rosé with freshly pan-fried foie gras, while the white partners to perfection an herby goat's cheese in an ash crust.

Best served between 8° and 10° C.



Events and festivities in Rasteau



L'escapade des Gourmets

Every year, the mediaeval village of Rasteau at the heart of the Côtes du Rhône holds one of the most eagerly anticipated events of the year. In the merry month of May the “escapade des Gourmets” is like a giant picnic, attracting almost 2,500 participants. Picnickers stroll through the vines and surrounding countryside, revelling in the warm and friendly atmosphere for which Rasteau is famous. During the day, local winegrowers come to meet these Rasteau enthusiasts, and introduce their wines in a fun, festive environment which cannot fail to affect everyone who is lucky enough to be taking part. The memories are unforgettable. With a glass at the ready, a pair of stout shoes and the energy for a 6 km walk, you have all you need for a happy “escapade”!

Gourmet refreshment breaks are included at intervals - everyone has the chance to enjoy the Cru wines paired with the region’s classic food specialities.

escapade des Gourmets generally takes place on the second sunday in May. Now in its 14th consecutive year, this year’s event is planned for May 19th, 2013.

“La Nuit du Vin” Rasteau

Every year on August 14th, from 5 pm until midnight, the villagers come together to celebrate “La Nuit du Vin”. Rasteau’s Wine Night is one of France’s bigger wine festivals, hosting over 10,000 visitors each year. This is your chance to discover, or rediscover, Rasteau wines: on a warm summer’s night in a delightful, typically Provençal ambience. street entertainments, live music and tasting stands will make your experience unforgettable – an essential date for your diary!



List of producers

Cave des Vignerons de Rasteau - ORTAS
www.cavederasteau.com

Cave de Cairanne-Maison Camille Cayran
maisoncamillecayran.com

Cave des Vignerons de Roaix-Séguret
www.vignerons-roaix-seguret.fr

Château La Couraçonne
www.lacouraconne.com

Château de la Gardine
www.gardine.com

Château du Trignon
www.famillequiot.com

Domaine Les Aphillanthes
lesgalets84@wanadoo.fr

Domaine Armand
www.domaine-armand.com

Domaine des Banquettes
www.domaine-des-banquettes.com

Domaine Beau Mistral
www.domaine-beaumistral-rasteau.fr

Domaine de Beurenard
www.beurenard.fr

EARL Benoist-Honoré
annie.andre0099@orange.fr

Domaine Bessac
domaine.bessac@free.fr

Domaine Bonnefoy Caroline
Château Notre Dame des Veilles
domainedelumian@wanadoo.fr

Domaine Bonnefoy Laurence
lbonnefoyval@orange.fr

Domaine Bressy-Masson
marie-francemasson@club-internet.fr

Domaine Brusset
www.domaine-brusset.fr

Domaine Chamfort
www.domaine-chamfort.fr

Domaine Villa Safranier
www.villa-safranier.com

Domaine La Collière
lacolliere@gmail.com

Domaine de la Combe Dieu
Vignoble Serge Saurel
vignoble_saurel@orange.fr

Domaine Combe Julière
www.combe-juliere.com

Domaine des Coteaux-des-Travers
www.coteaux-des-travers.com

Domaine de la Crémone
Patrice.barbieri0103@orange.fr

Domaine Didier Charavin
didier.charavin@orange.fr

Domaine Elodie Balme
balme.elodie@wanadoo.fr

Domaine des Escaravailles
www.domaine-escaravailles.com

Domaine de l'Espigouette
www.espigouette.com

Domaine Fond-Croze
www.domaine-fondcroze.com

Domaine de la Garance
www.domainedelagarance.com

Domaine de la Girardière
www.domaine-de-la-girardiere.fr

Domaine des Girasols
www.girasols.com

Domaine Grand Nicolet
www.domainegrandnicolet.fr

Domaine Les Grands Bois
www.grands-bois.com

Domaine Grange Blanche
grangeblanche@orange.fr

Domaine de la Maison Plantevin
Laurent Plantevin
maisonplantevin.free.fr

Domaine Marcel Richaud
marcel.richaud@wanadoo.fr

Domaine Martin
www.domaine-martin.com

Domaine Mazurd
www.domaine-mazurd.fr

Domaine Mikael Boutin
mikael.boutin@orange.fr

Domaine Moricelly
domaine-moricelly@hotmail.fr

Domaine Notre Dame des Pallières
www.pallieres.com

Domaine des Nymphes
www.domaine-des-nymphes.com

Domaine Pique Basse
pique-basse.com

Domaine Rabasse-Charavin
couturier.corinne@wanadoo.fr

Domaine St Gayan
www.saintgayan.com

Domaine La Soumade
www.domainelasoumade.fr

Domaine du Trapadis
www.domainedutrapadis.com

Domaine de Verquière
domaine-de-verquiere.fr

Domaine de la Vieille Ferme de l'Eoune
laurent.durand84@orange.fr

Domaines Vincent Moreau
www.galuval.com

Domaine Wilfried
www.domainewilfried.com

Dupeyre Pierre-Henry
phdupeyre@orange.fr

Lavau SAS
www.lavau.eu

Vignobles St André
gabrielrey@orange.fr

List of negociants

Arnoux & Fils
www.arnoux-vins.com

Maison Brotte
www.brotte.com

Brunel Père & Fils SARL
Château de la Gardine
www.bpf-brunel.com

Groupe Castel
www.groupe-castel.com

Maison M.Chapoutier
www.chapoutier.com

Maison Gabriel Meffre
www.gabriel-meffre.fr

Grands Vins Sélection
www.grandsvinsselection.fr

Alain Jaume & Fils
www.vignobles-alain-jaume.com

Famille Quiot
www.famillequiot.com

La Cerise SAS

La Compagnie Rhodanienne
www.compagnierhodanienne.fr

Lavau SAS
www.lavau.eu

Les Grandes Serres
www.grandesserres.com

Les Vins de Vienne
www.vinsdevienne.com

Les Vins Skalli
www.skalli.fr

Moncigale
www.fruitsandwine.com

Ogier
www.ogier.fr

Les Vins Pierre Rougon
www.lesvinspierrerougon.fr

Famille Perrin
www.clubperrin.com

Dauvergne Ranvier
www.dauvergne-ranvier.com

Ravoire & Fils
www.ravoire-fils