

FAMILLE RICHEL

SAVOIE – MONDEUSE PARADOXE

SAVOIE

Story

The Richel estate is located a few miles south of Apremont, near the town of Chambéry. The vineyards are planted onto clay with a dominance of limestone soils due to the 1248 collapse of the Mont-Granier, part of the massif de La Chartreuse mountains.

In 1950, Joseph Richel started selling his wines in barrels locally. In the early 1970s the Savoie region became an official AOC and Joseph's son, Bernard took over the reins of the estate. He started bottling and selling his wines directly from the cellar to locals and tourists passing through. In 1987, Christophe, who graduated from the school of oenology of Beaune, doubled the size of the estate from 11 to 22 acres, and, converted it into sustainable farming. Christophe is also the mayor of the town of Saint-Baldoph. Today, Christophe is supported by his son Matthieu.

Grape variety

100% Mondeuse

Average age of the vines : 40yo

Terroir

Soil of clay and limestone.

Plot of 1,25 acres

Winemaking

75% destemmed harvest.

Pellicular maceration for 3 weeks followed by malolactic fermentation. Aged in oak barrels for 15 months.

Estate-bottled with filtration and no fining (vegan)

Tasting notes

Color : Garnet

Nose : Very typical with scents of red berries, violet, and spicy notes.

Palate : generous and smooth tannins. Lovely persistence. Flavors of blackcurrant, blackberry, and redcurrant with hints of liquorice.

Lay down the wine for a few years for even more power.

Pairing suggestions

Great with cheese, cold pork meats, grilled steak, and game dishes in sauce.

