

# Domaine Richaud Cairanne Tradition red 2023



DOMAINE  
RICHAUD

## Product price:

€132.00

## Product features:

Area: SOUTHERN RHONE

Winemaker: Famille RICHAUD

Vintage: 2023

Appellation: Cairanne

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 93-94/100

Bettane + Desseauve: 92/100

Wine Advocate (Parker): 91/100

Cépage dominant: GSM (grenache, syrah, mourvèdre)

## Product short description:

**Favorite and 93-94/100** RVF. A balanced Cairanne between indulgence and elegance, to be enjoyed before the powerful 2022s.

## Product description:

**PRESENTATION MARCEL RICHAUD**  
**+ ALL HIS OTHER CUVÉES IN STOCK**

Comments on this

## Domaine Richaud Cairanne Tradition red 2023:

**La Revue du Vin de France** (Nov. 2025, Châteauneuf-du-Pape and its challengers): **93-94/100**. *From the first nose, from the first sip, you can feel that you are entering a different category because this*

---

*Cairanne is the only challenger to the wines of Châteauneuf-du-Pape, not for its power or persistence but for its masterful balance and the obviousness of very great wines.*

**Guide RVF des Meilleurs Vins de France 2026** (Sept 2025): **Favorite** and **92/100**. *The Cairanne 2023 has a strong scent of violet; a full and smooth wine with juicy fruit and ripe, soft tannins.*

**Robert Parker's Wine Advocate** (Y. Castaing, Oct 2025): **91/100**. *Produced in a 50,000-bottle run, the 2023 Cairanne displays an easygoing, approachable personality. It opens with inviting aromas of dark cherries, violet, lilac and dark berries. Moderately weighted, round and elegant on the palate, it offers a juicy mid-palate with lively freshness, leading to an ethereal, gourmand finish. Matured in a combination of concrete tanks and large barrels, this is a blend of 40% Mourvèdre, 25% Grenache Noir, 25% Syrah, 5% Carignan and 5% Counoise. **Drink date 2025-2030.***

**Jeb Dunnuck** (former taster for the famous international guide **Robert Parker's Wine Advocate**, now independent and highly respected), on 27/01/2026 : **91/100**. *"Made from a blend of 40% Mourvèdre, 25% Grenache, 25% Syrah, complemented by 5% Carignan and 5% Counoise, and aged for 10 months in a mix of foudres, demi-muids, and concrete tanks, the Cairanne 2023 presents a deeper color and impressive intensity marked by dark berries with gamey accents, ground pepper, violet, and resinous garrigue. Concentrated, medium-bodied, it offers harmoniously integrated acidity and tannins, as well as remarkable length. This superb wine literally overflows with character. Drink between 2026 and 2035.*

*Based on 40% Mourvèdre, 25% each Grenache and Syrah, and 5% each Carignan and Counoise and aged 10 months in a mix of foudre, demi-muids, and concrete tanks, the 2023 Cairanne sports a deeper hue as well as impressive intensity in its gamey darker berries, ground pepper, violets, and sappy garrigue. It's concentrated, medium-bodied, has nicely integrated acidity and tannins, and outstanding length. This beauty is just about overflowing with character. Drink 2026-2035."*

**Technical sheet written by the domaine:**

**Grapes:** 40% Mourvèdre, 25% Grenache, 25% Syrah, 5% Carignan and 5% Counoise.

**Terroir:** The grapes come from different terroirs of the Cairanne vineyard: "Chantal, les Garrigues, les Combes, les Partides, la Ridel and les Bayes". This choice ensures our cuvée the complexity and harmony necessary for the production of a Cru des Côtes du Rhône Cairanne.

**Vines and yield:** The average age of the vines is between 40 and 70 years with an average yield of 25 hl/ha. These are old vines located mostly on the heights of the village of Cairanne and the foot of the slopes.

---

These old vines are south-facing on stony terroirs at the surface and a Miocene subsoil.

**Aging:** Aging of the cuvée for 10 months: 10% in Foudre, 30% in demi-muids and 60% in concrete tanks.

Sulfiting at 1.5 g/hl at bottling.

**Tasting:** Intense red color, bright with ruby reflections. On the nose and palate, a dominant aroma of jammy red fruits, chocolate, and spices. The tannins are melted and silky.

The palate is smooth and ample, the fruit expressive and highlighted by a spicy finish with notes of licorice that gives this cuvée emblematic of the Domaine, a balance between indulgence and elegance.

Aging potential of 7 years.