

Domaine Richaud Cairanne "L'Ebrescade" red 2023



DOMAINE
RICHAUD

Product price:

€171.00

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

Wine Advocate (Parker): 93/100

Cépage dominant: GSM (grenache, syrah,
mourvèdre)

Alcool: 15,5

Product short description:

94/100 J. Dunnuck. A complex Cairanne, with notes of spices, ripe fruits, leather, and flowers, highlighted by silky and fine tannins. Perhaps one of the most emblematic cuvées of the appellation. Best to keep in the cellar for some time, as it is still quite young upon its release from the domaine in October 2025.

Product description:

PRESENTATION MARCEL RICHAUD
+ ALL HIS OTHER CUVÉES IN STOCK

Domaine Richaud Cairanne L'Ebrescade rouge 2023

Jeb Dunnuck (former taster for the famous international **Robert Parker's Wine Advocate**, now independent and highly respected), on 27/01/2026: **94/100**. *"With a deeper hue, the Cairanne L'Ebrescade 2023 offers aromas of black fruits, chocolaty herbs, pepper, as well as smoky, meaty, and saddle leather nuances that escape from the glass. Made from a blend of 50% Mourvèdre, 26% Syrah, and 24% Grenache, and aged for 24 months in demi-muids and foudres, it is medium to full-bodied, concentrated, with plenty of tannins, showcasing the ripe and seductive style of the vintage, and a very beautiful finish. This wine may not be suitable for those allergic to brett, but I find it incredibly appealing and overflowing with character. Drink between 2026 and 2035.*

A deeper hued effort, the 2023 Cairanne L'Ebrescade offers black fruits, chocolaty herbs, pepper, and some smoky, meaty, saddle leather nuances that emerge from the glass. Based on 50% Mourvèdre, 26% Syrah, and 24% Grenache and aged 24 months in demi-muids and foudres, it's medium to full-bodied, concentrated, has plenty of tannins, the ripe sexy style of the vintage, and a great finish. It's probably not for those allergic to brett, but I find it incredibly compelling and just loaded with character. Drink 2026-2035".

Robert Parker's Wine Advocate (Y. Castaing, oct. 2025), **93/100**. *"Tasted from two foudres, the Cairanne l'Ebrescade 2023 offers aromas of dark cherries, violet, cassis, lilac and a subtle meaty note. Medium- to full-bodied, austere and firm, it is dense and complex, built around an assertive tannic structure that leads to a long and spicy finish. I will reserve my final judgment until it is tasted from bottle.*

Tasted from two foudres, the 2023 Cairanne l'Ebrescade offers up aromas of dark cherries, violet, cassis, lilac and a subtle meaty note. Medium- to full-bodied, austere and firm, it is dense and layered and built around an assertive tannic frame that leads to a long, spicy finish. I will reserve my final judgment until it is tasted from bottle".

Technical sheet written by the domaine:

Grapes: 45% Mourvèdre, 40% Syrah, and 15% Grenache.

Terroir: "L'Ebrescade" is a cuvée from a parcel selection. The grapes come from the lieu-dit "L'Ebrescade", Ridel, and Combe d'Henry located on the heights of the Ventabren hill in Cairanne.

Vines and yield: The average age of the vines is 70 years for the Syrahs and 40 years for the Grenaches and Mourvèdres. The vines are located on very high slopes between Cairanne and Rasteau.

The area of L'Ebrescade, which peaks at 327 meters above sea level, is influenced by sedimentary

deposits.

Very low yields are practiced on this terroir, between 15 and 20 hectoliters per hectare.

Aging: Aged in demi-muids and foudres for 24 months for the entire blend.

Stored at a stable temperature in an underground cellar until commercialization.

Tasting: Intense red color with garnet reflections.

The nose is rich and complex, offering ripe aromas of black fruits (cherry, blackberry), spices (pepper, licorice, and cinnamon), a hint of toasted notes (coffee), and floral (violet).

The palate is ample and velvety, with a finish revealing melted and elegant tannins.

Our cuvée L'Ebrescade 2022 offers beautiful concentration, reflecting the vintage and its very special terroir.

Aging potential of 10 to 15 years.