

Domaine Richaud Cairanne Tradition red 2024



DOMAINE
RICHAUD

Product price:

€126.00

Product features:

Area: SOUTHERN RHONE

Winemaker: Famille RICHAUD

Vintage: 2024

Appellation: Cairanne

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: GSM (grenache, syrah, mourvèdre)

Product short description:

91/100 J. Dunnuck. A Cairanne balanced between indulgence and elegance, already very good and for a long time!

Product description:

PRESENTATION MARCEL RICHAUD
+ ALL HIS OTHER CUVÉES IN STOCK

Comments on this

Domaine Richaud Cairanne Tradition red 2024

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**. "Aromas of black raspberry, violet, saddle leather, herbes de Provence, and blood orange define the 2024 Cairanne. Made from a blend of 35% Grenache, 30%

Mourvèdre, 20% Syrah, 10% Carignan, and 5% Counoise, aged half in demi-muids and half in concrete tanks for ten months, it is medium-bodied and nicely concentrated, with ripe tannins and remarkable length. As always, these wines are rich in character. Drink between 2026 and 2036."

Technical sheet written by the domaine:

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

Terroir: The grapes come from the various terroirs of the Cairanne vineyard: "Chantal, les Garrigues, les Combes, les Partides, la Ridet, and les Bayes". This selection ensures our cuvée the complexity and harmony necessary for crafting 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 primarily located on the heights of the village of Cairanne and the foot of the slopes.

These old vines are south-facing on stony soils 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 tank.

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 smooth and silky.

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

Aging potential of 7 years.