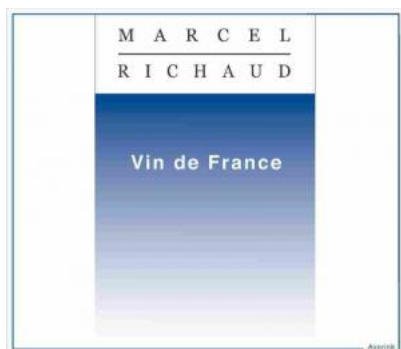


Domaine Marcel Richaud

Wines

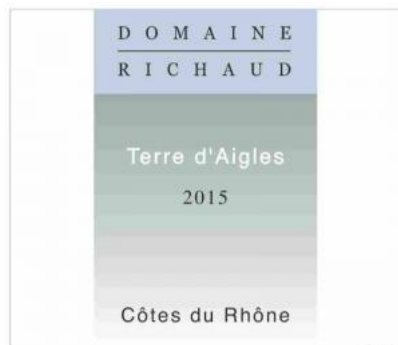


"Vin de France Rouge"

Grapes: Grenache, Syrah, Carignan, Mourvèdre.

Vines: youngest vines of the estate planted on multiple different soil types.

Vinification: concrete vats



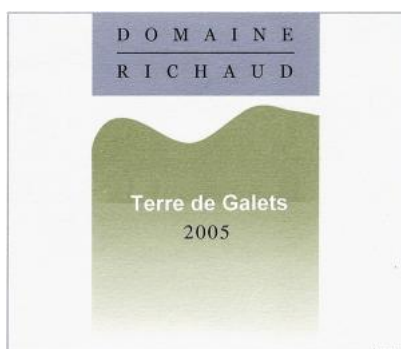
A.O.C Côtes du Rhône Villages "Terre d'Aigles"

Soil: alluvial sands.

Grapes: 50 % Syrah, 40 % Grenache, 10 % Carignan.

Vines: 60 years old.

Vinification: concrete vats

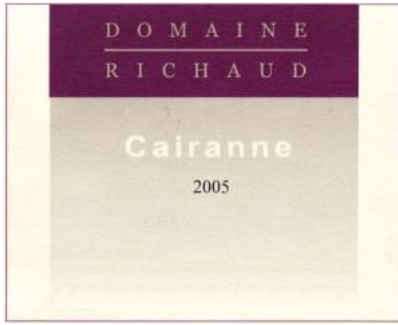


A.O.C Côtes du Rhône Villages "Terre de Galets"

Soil: Red clay and small pebbles

Grapes: Grenache, Carignan, Mourvèdre

Vines: 30 years old with yields of 38-45 hl/ha



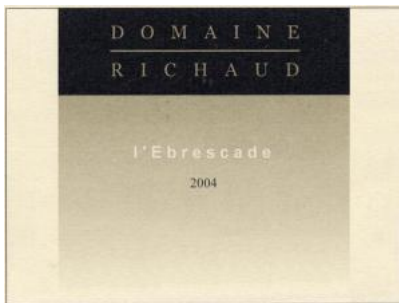
A.O.C Cairanne

Soil: Rocky surface on miocene

Grapes: 36% Grenache, 38% Mourvèdre, 18% Syrah, 8% Carignan

Vines: between 40 and 70 years old with yields of 30 to 35 hl/ha

Vinification: 80% is fermented and aged in concrete tanks, the other 20% in 600L barrels. Kept at stabilized temperatures in Richaud's underground cellar until bottling.



VdF "L'Ebrescade"

Soil: Sedimentary deposits from the Superior Tortonian (6.7 to 6.2 million years), dating back to the Miocene. These deposits came to be after the retreat of the sea. They are composed of rock formed by at least 50% of debris inferior to 2 mm in size and cement bound by silt and gravel from the massive Saint-Romain Rasteau.

Grapes: 37% Grenache, 28% Syrah, 35% Mourvèdre

Vines: 20 and 50 years old with yields between 20-35 hl/ha

Vinification: Fermented and aged in barrels and casks.