DOMAINE RICHEL

Mondeuse "Paradoxe"

Winemaker
Christophe et Matthieu Richel

Wine Region
Savoie

Story

Since the 1950s, Joseph Richel has been selling wines near Chambery, just a few miles South of Apremont. Now, the 7-hectare vineyard is managed by the 4th generation, Christophe and his son Matthieu. Positioned in the plains by the villages of Saint Badolph and Apremont, this vineyard enjoys a unique location in France's sole Alpine wine region. The Richel family's commitment to sustainable practices guarantees the production of top-quality grapes.

Vineyard

The 0.60-hectare plot features 50-55-year-old vines, facing Southeast at an elevation of 380 meters (1246 feet), predominantly with Clay-Limestone soil. The vines are carefully tended using the Single Guyot method, with no herbicides or chemical and organic fertilizers. Instead, the focus is on employing cover crops. Sheep assist in controlling winter cover crop growth.

Vinification

The grapes are meticulously hand-picked, focusing on whole bunches, and undergo a three-week maceration period. Fermentation takes place in a fiberglass tank for 30 days using indigenous yeast. The maceration technique involves twice-daily plunging and pump-over. A gentle pneumatic press is utilized during the process, followed by 12-24 months of aging in seasoned oak barrels.

Tasting Notes

Deep garnet color in the glass. The nose is of red berries, violet, and spicy notes. On the palate, the tannins are generous and smooth with a lovely persistence. Aromas of blackcurrant, blackberry, and redcurrantwith hints of liquorice.

Food Pairing

This wine is ideal with cold pork meats, grilled steak, game dishes in sauce or with cheeseboard.

QUICK FACTS

Variety

100% Mondeuse.

Aging

Stainless Steel Tank.