



# HISTORY

# RAISSAC CHATEAU

Since 1837 six generations of wine makers have carried on the tradition passionately in the Viennet family. Located in Béziers, in the heart of the Languedoc, our domaine rich in its traditional knowledge is incorporating modern techniques in its winemaking.

Gustave and Marie Viennet are today perpetuating this family tradition.

Covering 86 hectares with vines, our vineyards have a great diversity of soils: plain composed of alluvium, pebble stones of the tertiary period, and hills of limestone-clay rich in marine fossils.

The wines are vinified and aged in a unique cellar in the Languedoc, dug out of limestone cliffs in the 17th century.

The Domaine lives with the rhythm of wine and art as graced by its ceramic museum located in the former stables and its numerous expositions of contemporary paintings.

Château de Raissac, with its people, varieties, terroirs and mediterranean climate, unites all of these assets to produce wines of great character whose qualities are known worldwide.

Seminars  
Guests Rooms  
Museum of Ceramics  
Reception rooms for hire



*Château de Raissac*



*Marie and Gustave Viennet*



*XVIIth century ageing room*



*Puech Cocut : Cellar of Château de Raissac*



# PRESENTATION

# CHATEAU RAISSAC



## DOMAINE RAISSAC

Les vins du Domaine de Raissac sont issus de parcelles rigoureusement sélectionnées, dont les rendements sont faibles et constituent les meilleures cuvées du vignoble. Complexes et élégants, ils sont une belle expression de notre terroir argilo-calcaire riche en fossiles marin et du climat méditerranéen languedocien.

Notre chais du XVII<sup>ème</sup> siècle creusé dans la roche, permet des conditions optimales d'élevage et de stockage avec une hygrométrie et température constante.

Régulièrement récompensés au niveau international, ils sont notre fierté.

*Domaine de Raissac wines are coming from carefully selected parcels with low yield and represent the best cuvees of the Estate. Complex and elegant, they are the best expression of our clay and chalk soil rich in sea fossils.*

*Our XVIIth century cellar dig into the rock allows the best conditions of ageing and storage with constant temperature and hygrometry.*

*Internationally awarded they are our pride and joy.*

GUSTAVE VIENNET



DOMAINE

# RAISSAC

## Chardonnay Vermentino 2009 - Pays d'Oc

30% Chardonnay 70% Vermentino. Skin maceration after crushing and de-stemming. Fermentation at low temperatures. One month "sur lies" with batonnage. Pale yellow colour with silver hints. Nose delicate and pure with aromas of citrus fruits. Lively mouth and mineral with grapefruit notes. Refreshing finale.



Alcohol : 13%  
Total Acidity : 4.0g/l  
PH : 3.20  
Sugar : 1.3g/l

## Pinot Noir Merlot 2008 - Pays d'Oc

30% Pinot Noir 70% Merlot. Fermentation at 23°C to preserve the fruit flavours. Short maceration to extract supple tannins. Garnet-red colour. Nose of red berries that gives an appetite. Mouth round and crisp, with a nice spicy finish.



Alcohol : 14%  
Total Acidity : 3.20g/l  
PH : 3.71  
Sugar : 1.6g/l

## LE PARC Chardonnay 2009 - Pays d'Oc

100% Chardonnay. Skin maceration after crushing and de-stemming. Fermentation at low temperatures. One month "sur lies" with batonnage. Shiny golden yellow colour. Complex and generous, the nose evokes white flowers. The smooth mouth is elegant with a touch of pear and exotic fruits. Subtle perfumes of fresh almonds gives a remarkable and persistent finish.



Alcohol : 14%  
Total Acidity : 3.95g/l  
PH : 3.27  
Sugar : 1.5g/l

## LE CRES Viognier 2009 - Pays d'Oc

100% Viognier. Skin maceration after crushing and de-stemming. Fermentation at low temperatures. One month "sur lies" with batonnage. Crystalline pale yellow colour with silver reflections. Delicate aromas of apricots and field flowers. The palate is smooth and sensual where passion fruits, mild spices and grilled almond flavours succeed each other to perfection.



Alcohol : 13.5%  
Total Acidity : 3.85g/l  
PH : 3.39  
Sugar : 1.4g/l

## LE PUECH Chardonnay Viognier Muscat 2009 - Pays d'Oc

50% Chardonnay 25% Viognier 25% Muscat. Parcels vinified separately before blending. Skin maceration after crushing and de-stemming. Fermentation at low temperatures. Aged 6 months in barrique with batonnage. Clear and brilliant golden-yellow colour. The intense nose recalls acacia flowers and a light toastiness. The palate is precise with flavours of pear and honey melting together harmoniously to a fresh and spicy finish.



Alcohol : 13.5%  
Total Acidity : 3.83g/l  
PH : 3.25  
Sugar : 1.5g/l

## LES LYS Rosé Cabernet Sauvignon 2009 - Pays d'Oc

100% Cabernet Sauvignon. bleeding after pellicular maceration of two hours. Pink glints with salmon reflections. Intense delicate nose of raspberry and redcurrants. Wild strawberry flavors override refreshing taste. The length and balance are underlined by a gentle fresh finish.



Alcohol : 13%  
Total Acidity : 4.02g/l  
PH : 3.34  
Sugar : 4.3g/l

## LES LIONS Pinot Noir 2008 - Pays d'Oc

100% Pinot Noir. Short maceration at low temperature during 3 days before fermentation. The skins are pressed and the pressed juices are reincorporated. Fermentation is done without any skin contact. Temperature of fermentation is 16°C. A nice red purple colour with « terracotta » shades. A subtle and complex nose of morello and wild black berries. Well balanced, the palate is round and fresh, with a reminiscence of fruits and a spicy finish.



Alcohol : 14%  
Total Acidity : 3.53g/l  
PH : 3.69  
Sugar : 1.2g/l

## LES CARABENAS Merlot Cabernet Sauvignon 2009 - Pays d'Oc

70% Cabernet Sauvignon 30% Merlot. Fermentation at 23°C to preserve the fruit flavours. Short maceration to extract supple tannins. An intense and shiny garnet red colour indicates a fine and subtle nose of chocolate and red berries. The well balanced mouth is generous and sensual with a spicy and fruity pallet.



Alcohol : 14%  
Total Acidity : 3.29  
PH : 3.72  
Sugar : 1.6g/l

## CUVEE GUSTAVE FAYET 2007 - Pays d'Oc

70% Cabernet Sauvignon 30% Merlot. Crushing and de-stemming of the grapes. Fermentation at 26°C. Remontage and delestage regularly. Eight weeks of maceration. Aged in french oak for 12 months. Deep purple colour with touches of dark blue. Rich and powerful the "bouquet" offers aromas of blackberry, vanilla and toasted bread. The generous and gentle tannins end up on notes of chocolate, licorice and Virginia tobacco.



Alcohol : 14.5%  
Total Acidity : 3.44g/l  
PH : 3.86  
Sugar : 1.4g/l

## TERRA INCOGNITA 2007 - Pays d'Oc

50% Grenache 50% Syrah. We owe this exceptional cuvée to the discovery of an almost forgotten piece of land where the « garrigue » scents the air and the sun caresses the landscape. Thus our vines, half syrah half Grenache grow in unison with nature. From this harmony is born this wine with its deep bouquet of violet, spices and candied fruits with a bite of strawberries and blackcurrant. Exquisite tastes of red fruits melt together on a silky texture and a licorice finish.



Alcohol : 14.5%  
Total Acidity : 3.51g/l  
PH : 3.74  
Sugar : 1.6g/l

## Muscats Petits Grains 2009 - Pays d'Oc

100% Muscat Petits Grains. Skin maceration after crushing and de-stemming. Fermentation at low temperatures. One month "sur lies" with batonnage. Pale yellow colour with white copper gleams. The nose exalts some elegant fragrances of ripe fruits, bergamot, royal jelly and mineral notes. The mouth takes on new dimensions with vivacity and roundness. The aromas line on your palate with flavours of pear, grilled almond and liquorice underlined by a long, fresh and well balanced finish.



Alcohol : 13.5%  
Total Acidity : 4.52g/l  
PH : 3.34  
Sugar : 1.6g/l

PRESS REVIEW / REVUE DE PRESSE

TV

France 3 « Carnets du Sud»	10th and 17th November 2007
France 2 « Télé Matin»	August 2007
TV5 France 5 « Histoire de Châteaux »	2007 <a href="http://www.joost.com/search?q=RAISSAC#">www.joost.com/search?q=RAISSAC#</a>
France 3 « La ruée vers l'air»	4th March 2006 10h40



PRESS

Norway	AUDI MAGASINET 2008 HJEMMET HJEMMET VG10 BO BEDRE	NR3. 15 <sup>th</sup> January 2007 NR4. 22 <sup>th</sup> January 2007 10th August 2005 May 2006
Germany	BRIGITTE n° 17 FRANKFURTER A. Z .	August 2005 10th August 2006
France	MIDI LIBRE LIBERATION REVUE VINICOLE INT. NOUVEL OBS TERRE DE VIN VENT SUD VENT SUD OBJECTIF TERRE DE VIN LA LETTRE T LA MARSEILLAISE LE POINT TERRE DE VIN  ELLE DECORATION	23rd and 8th August 2009 26 <sup>th</sup> and 27 <sup>th</sup> December 2009 G Fayet December 2008 -january 2009 3d April 2008 February 2008 March April May 2007 June 2007 March 2007 1st March 2007 1st March 2006 25th February 2006 Summer 2005 Chronique d'un Noel au château » <b>Gustave Fayet le flamboyant »</b> May 2006
England	THE SUNDAY TIMES DECANTER	22th of November 2009 October 2006
Belgium	VINO MAGAZINE	September 2006 and 2007
Japan	THE WINE KINGDOM N° 51 2009 FUJI KORON	22TH June 2009

Frankfurter  
Neue Presse



le nouvel  
Observateur

Le Point

THE SUNDAY TIMES



INTERNET

USA	<a href="http://www.sacrebleuwine.com">www.sacrebleuwine.com</a> <a href="http://www.stripes.com">www.stripes.com</a>	23 <sup>rd</sup> April 2009
France	<a href="http://www.lajourneevinicole.com">www.lajourneevinicole.com</a>	18 <sup>th</sup> October 2006
Norway	<a href="http://www.lykkensportal.no">www.lykkensportal.no</a>	August 2005





DOMAINE

RAISSAC



**MEDALS / NOTES**

<b>Decanter</b>	<p>Domaine Raissac Terra Incognita 2007          Domaine Raissac Vermentino Chard. 2008          Domaine Raissac Le Crès Viognier 2008          Domaine Raissac Rosé Les Lys 2008          Domaine de Raissac CVM 2007          Domaine de Raissac Merlot 2006          Domaine de Raissac Cabernet Sauv. 2006          Sacre Bleu Cuvée Gustave Fayet 2004          Domaine de Raissac Cabernet Prestige 2002</p>	<p>Bronze 2009          Commended Wine 2009          Commended Wine 2009          Commended Wine 2009          Commended Wine 2008          Commended Wine 2008          Commended wine 2007          Commended Wine 2007          Commended Wine 2006</p>
<b>Mondial du Rosé</b>	<p>Domaine Raissac Les Lys Rosé 2008</p>	<p>Silver Medal 2009</p>
<b>Concours des Grands Vins du Languedoc des Oenologues de France</b>	<p>Domaine de Raissac Pinot Noir 2007          Domaine de Raissac Merlot 2006          Domaine de Raissac Cuvée G. Fayet 2004</p>	<p>Silver Medal 2008          Silver Medal 2008          Bronze Medal 2008</p>
<b>Int. Wine Challenge</b>	<p>Domaine de Raissac CVM 2006          Viognier 1997          Sauvignon Blanc 1997          Chardonnay / Viognier 1997          Cabernet Prestige 1996          Viognier 1996          Chardonnay 1996          Chardonnay / Vermentino 1996          Trempanillo/Syrah 1996          Viognier 1995          Barrel Chardonnay 1995</p>	<p>Commended Wine 2007          Bronze Medal 1998          Seal of Approval 1998          Seal of Approval 1998          Seal of Approval 1998          Bronze medal 1997          Bronze medal 1997          Seal of Approval 1997          Seal of Approval 1997          Silver Medal 1996          Commended 1996</p>
<b>Wine spectator</b>	<p>Domaine de Raissac Chardonnay 2005          Domaine de Puech Cocut Merlot 2005</p>	<p>79/100 april 2007          77/100 april 2007</p>
<b>Vinalies Nationales</b>	<p>Domaine de Raissac Le Puech 2008          Domaine de Raissac Muscat petits g. 2006          Domaine de Raissac Cuvée G. Fayet 2002</p>	<p>Prix des Vinalies 2009          Prix des Vinalies 2007          Prix des Vinalies 2006</p>
<b>Concours Agricole Paris</b>	<p>Domaine de Raissac Vermentino 2006          Domaine de Raissac Rosé de Cabernet 1996          Domaine de Raissac Rosé de Cabernet 1995</p>	<p>Gold Medal 2007          Gold Medal 1997          Gold Medal 1996</p>
<b>Muscat du Monde</b>	<p>Domaine de Raissac Muscat petits g. 2005</p>	<p>Bronze Medal 2006</p>
<b>Chardonnay du Monde</b>	<p>Domaine de Raissac Chardonnay 2005          Domaine de Raissac Chardonnay 1993</p>	<p>Bronze Medal level 2006          Honor diploma 1994</p>
<b>BK Wine</b>	<p>Domaine de Raissac CVM 2004          Domaine de Raissac Cuvée G. Fayet 2002</p>	<p>Gold medal 2006          Silver Medal 2006</p>
<b>Vente aux enchères des Grands Vins du LR</b>	<p>Domaine de Raissac Viognier 2006          Domaine de Raissac CVM 2005</p>	<p>Silver medal 2007          Silver medal 2005</p>

NOTE

Terre de vins



Vino Magazine



Domaine de Raissac Cuvée G. Fayet 2004	14/20 February 2008
Domaine de Raissac Pinot Noir 2006	17/20 February 2008
Domaine de Raissac Viognier 2005	16/20 March 2007
Domaine de Raissac CVM 2005	3 bacchus (85/100) 2006
Domaine de Raissac Cabernet Prestige 2003	2 bacchus 2006

WINE GUIDES / GUIDE VINS



Bethane et Dessauve

**2010** Meilleurs vins de France  
Domaine de Raissac Cuvée G. Fayet 2005  
**2009** Meilleurs vins de France  
Domaine de Raissac Cuvée G. Fayet 2004  
**2008** Meilleurs vins de France  
Domaine de Raissac Cuvée G. Fayet 2002 **15.5/20**  
« ...excellente cuvée Gustave Fayet réalisée à partir de cabernet-sauvignon et de merlot dont la qualité de tannins est d'inspiration très bordelaise »

Guide Hachette

2010 Domaine Raissac Terra Incognita 2007 ☆  
2003 Domaine de Raissac Viognier 2001 ☆  
2002 Domaine de Raissac Chardonnay 1999 ☆☆  
2001 Domaine de Raissac Chardonnay 1999 ☆☆  
1999 Domaine de Raissac Viognier 1997 ☆  
1992 Domaine de Raissac Rouge 1989 ☆☆  
1990 Domaine de Raissac Cabernet-Sauvignon 1988 ☆☆☆

Gilbert et gaillard

2008 Domaine de Raissac Pinot Noir 2005 83/100  
2008 La Curieuse Rouge 2005 82/100  
2007 Domaine de Raissac Cabernet Prestige 2002

Vins fleurus

2006 Domaine de Raissac CVM 2005  
2006 Domaine de Raissac Cuvée G. Fayet 2002

Guide Dussert-Gerber

2003 Domaine de Raissac Viognier 2001  
2003 Domaine de Raissac Cabernet-Sauvignon 2001  
2003 Cuvée Gustave Fayet Rouge 1998  
2002 Domaine de Raissac Cabernet-Sauvignon 1999  
2002 Domaine de Raissac Rosé de Cabernet 2000  
2002 Domaine de Raissac Viognier 2000  
2001 Domaine de Raissac Merlot 1998