



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

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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^{ème} 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

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DOMAINE

RAISSAC

Chardonnay Vermentino 2010 - 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 2009 - 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: 13.5%
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 2010 - 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 2009 - 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 palate.



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

CUVEE GUSTAVE FAYET 2008 - 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 2008 - 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



DOMAINE

RAISSAC

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 www.joost.com/search?q=RAISSAC#

France 3 « La ruée vers l'air»

4th March 2006 10h40



PRESS

Norway

AUDI MAGASINET 2008

HJEMMET

NR3. 15th January 2007

HJEMMET

NR4. 22th January 2007

VG10

10th August 2005

BO BEDRE

May 2006

Frankfurter
Neue Presse

Germany

BRIGITTE n° 17

August 2005

FRANKFURTER A. Z .

10th August 2006



France

MIDI LIBRE

23rd and 8th August 2009

LIBERATION

26th and 27th December 2009 G Fayet

REVUE VINICOLE INT.

December 2008 -january 2009

NOUVEL OBS

3d April 2008

TERRE DE VIN

February 2008

VENT SUD

March April May 2007

VENT SUD

June 2007

OBJECTIF

March 2007

TERRE DE VIN

1st March 2007

LA LETTRE T

1st March 2006

LA MARSEILLAISE

25th February 2006

LE POINT

Summer 2005

TERRE DE VIN

Chronique d'un Noel au château »

Gustave Fayet le flamboyant »

ELLE DECORATION

May 2006



le nouvel
Observateur

Le Point

THE SUNDAY TIMES

England

THE SUNDAY TIMES

22th of November 2009

DECANTER

October 2006



Belgium

VINO MAGAZINE

September 2006 and 2007



Japan

THE WINE KINGDOM N° 51 2009

FUJI KORON

22TH June 2009

INTERNET

USA

www.sacrebleuwine.com

www.stripes.com

23rd April 2009

France

www.lajourneevinicole.com

18th October 2006

Norway

www.lykkensportal.no

August 2005



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DOMAINE

RAISSAC

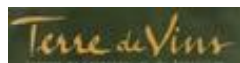


MEDALS / NOTES

Decanter	Domaine Raissac Le Crès Viognier 2008	Commended Wine 2010
	Domaine Raissac Terra Incognita 2007	Bronze 2009
	Domaine Raissac Vermentino Chard. 2008	Commended Wine 2009
	Domaine Raissac Le Crès Viognier 2008	Commended Wine 2009
	Domaine Raissac Rosé Les Lys 2008	Commended Wine 2009
	Domaine Raissac CVM Puech 2007	Commended Wine 2008
	Domaine Raissac Merlot 2006	Commended Wine 2008
	Domaine Raissac Cabernet Sauv. 2006	Commended wine 2007
	Sacre Bleu Cuvée Gustave Fayet 2004	Commended Wine 2007
	Domaine Raissac Cabernet Prestige 2002	Commended Wine 2006
Mondial du Rosé	Domaine Raissac Les Lys Rosé 2008	Silver Medal 2009
	Concours des Grands Vins du Languedoc des Enologues de France	
	Domaine Raissac Carabenas 2009	Bronze Medal 2010
	Domaine Raissac Terra Incognita 2007	Gold Medal 2008
	Domaine Raissac Pinot Noir 2007	Silver Medal 2008
	Domaine Raissac Merlot 2006	Silver Medal 2008
	Domaine Raissac Cuvée G. Fayet 2004	Bronze Medal 2008
Int. Wine Challenge	Domaine Raissac CVM Puech 2006	Commended Wine 2007
	Viognier 1997	Bronze Medal 1998
	Sauvignon Blanc 1997	Seal of Approval 1998
	Chardonnay / Viognier 1997	Seal of Approval 1998
	Cabernet Prestige 1996	Seal of Approval 1998
	Viognier 1996	Bronze medal 1997
	Chardonnay 1996	Bronze medal 1997
	Chardonnay / Vermentino 1996	Seal of Approval 1997
	Trepanillo/Syrah 1996	Seal of Approval 1997
	Viognier 1995	Silver Medal 1996
Wine spectator	Barrel Chardonnay 1995	Commended 1996
	Domaine Raissac Chardonnay 2005	79/100 april 2007
Vinalies Nationales	Domaine Puech Cocut Merlot 2005	77/100 april 2007
	Domaine Raissac Le Puech 2008	Prix des Vinalies 2009
Concours Agricole Paris	Domaine Raissac Muscat petits g. 2006	Prix des Vinalies 2007
	Domaine Raissac Cuvée G. Fayet 2002	Prix des Vinalies 2006
	Domaine Raissac Vermentino 2006	Gold Medal 2007
Muscat du Monde	Domaine Raissac Rosé de Cabernet 1996	Gold Medal 1997
	Domaine Raissac Rosé de Cabernet 1995	Gold Medal 1996
Chardonnay du Monde	Domaine Raissac Muscat petits g. 2005	Bronze Medal 2006
	Domaine Raissac Chardonnay 2005	Bronze Medal level 2006
BK Wine	Domaine Raissac Chardonnay 1993	Honor diploma 1994
	Domaine Raissac CVM 2004	Gold medal 2006
Vente aux enchères des Grands Vins du LR	Domaine Raissac Cuvée G. Fayet 2002	Silver Medal 2006
	Domaine Raissac Viognier 2006	Silver medal 2007
	Domaine de Raissac CVM Puech 2005	Silver medal 2005

NOTE

Terre de vins



Vino Magazine



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

WINE GUIDES / GUIDE VINS



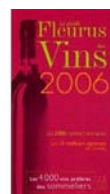
Beththane et Dessauve



Guide Hachette



Gilbert et gaillard



Vins fleurus



Guide Dussert-Gerber

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 »	
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	☆☆☆
2008 Domaine de Raissac Pinot Noir 2005	83/100
2008 La Curieuse Rouge 2005	82/100
2007 Domaine de Raissac Cabernet Prestige 2002	
2006 Domaine de Raissac CVM 2005	
2006 Domaine de Raissac Cuvée G. Fayet 2002	
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	