



HISTORY

CHATEAU RAISSAC

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.

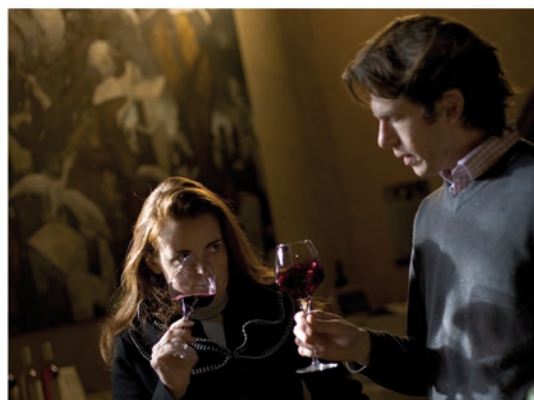
The Domaine lives with the rhythm of wine and art as graced by its ceramic museum located in the former stables and its numerous expositions of contemporary paintings.

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 2011 - 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 : 12%
Total Acidity : 4.10g/l
PH : 3.38
Sugar : 1g/l

Pinot Noir Merlot 2011 - 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 crispy, with a nice spicy finish.



Alcohol : 13%
Total Acidity : 3.55g/l
PH : 3.77
Sugar : 1g/l

LE PARC Chardonnay 2011 - 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 : 3.92g/l
PH : 3.46
Sugar : 1g/l

LE CRES Viognier 2011 - 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 : 3.75g/l
PH : 3.43
Sugar : 1g/l

LE PUECH Chardonnay Viognier Muscat 2011 - 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 : 14%
Total Acidity : 3.60g/l
PH : 3.36
Sugar : 0.5g/l

LES LYS Rosé Cabernet Sauvignon 2011 - 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 : 3.56g/l
PH : 3.31
Sugar : 1g/l

LES LIONS Pinot Noir 2010 - 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 : 13.5%
Total Acidity : 3.26g/l
PH : 3.71
Sugar : 1.2g/l

LES CARABENAS Merlot Cabernet Sauvignon 2010 - 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 : 3.36
PH : 3.82
Sugar : 1.1g/l

BELMONT Syrah Grenache 2011 - AOP Languedoc

50% Syrah 50% Grenache. Fermentation at 26°C. Remontage and delestage regularly. Eight weeks of maceration. Beautiful deep garnet red colour. The bouquet has intense perfumes of ripe fruits, blackcurrant and mild spices. The fine and concise tannins bring out the mineral and fruity taste.



Alcohol : 14.8%
Total Acidity : 3.34g/l
PH : 3.74
Sugar : 1.4g/l

CUVEE GUSTAVE FAYET 2010 - 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 : 3.31g/l
PH : 3.68
Sugar : 0.5g/l

TERRA INCOGNITA 2010 - 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 : 15%
Total Acidity : 3.25g/l
PH : 3.63
Sugar : 0.5g/l

Muscat Petits Grains 2011 - 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 : 14%
Total Acidity : 4.06g/l
PH : 3.38
Sugar : 1g/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 www.joost.com/search?q=RAISSAC#
France 3 « La ruée vers l'air»	4th March 2006 10h40



PRESS

Norway	AUDI MAGASINET HJEMMET HJEMMET VG10 BO BEDRE	2008 NR3. 15 th January 2007 NR4. 22 th January 2007 10th August 2005 May 2006
Germany	WEIN AUS FRANKREICH BRIGITTE n° 17 FRANKFURTER A. Z .	Der Feinschnecker Bookazine NR.19 August 2005 10th August 2006
France	ELLE été 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	N°3368 16 th of July 2010 23rd and 8th August 2009 26 th and 27 th 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 » Gustave Fayet le flamboyant » May 2006
England	THE SUNDAY TIMES Travel THE SUNDAY TIMES DECANTER	April 2011 22th of November 2009 October 2006
Belgium	VINO MAGAZINE	September 2006 and 2007
Japan	THE WINE KINGDOM FUJI KORON	N° 51 2009 22TH June 2009

Frankfurter
Neue Presse



le nouvel
Observateur

Le Point

THE SUNDAY TIMES



INTERNET

France	www.lajourneevinicole.com	18 th October 2006
Norway	www.lykkensportal.no	August 2005
Spain	www.baralabia.es	10 th of November 2010



DOMAINE
RAISSAC



MEDALS / NOTES

Decanter	Domaine Raissac Vermentino Chard. 2010 Domaine Raissac Belmont 2010 Domaine Raissac Le Crès Viognier 2009 Domaine Raissac Terra Incognita 2007 Domaine Raissac Vermentino Chard. 2008 Domaine Raissac Le Crès Viognier 2008 Domaine Raissac Rosé Les Lys 2008 Domaine Raissac CVM Puech 2007 Domaine Raissac Merlot 2006 Domaine Raissac Cabernet Sauv. 2006	Commended Wine 2011 Commended Wine 2011 Commended Wine 2010 Bronze 2009 Commended Wine 2009 Commended Wine 2009 Commended Wine 2009 Commended Wine 2008 Commended Wine 2008 Commended wine 2007
Feminalise	Domaine Raissac le Puech 2010	Gold Medal 2011
Mondial du Rosé	Domaine Raissac Les Lys Rosé 2010 Domaine Raissac Les Lys Rosé 2008	Silver Medal 2011 Silver Medal 2009
Concours des Grands Vins du Languedoc des Enologues de France	Château Raissac Belmont 2011 Domaine Raissac Terra Incognita 2008 Domaine Raissac Carabenas 2009 Domaine Raissac Terra Incognita 2007 Domaine Raissac Pinot Noir 2007 Domaine Raissac Merlot 2006 Domaine Raissac Cuvée G. Fayet 2004	Bronze Medal 2012 Silver Medal 2012 Bronze Medal 2010 Gold Medal 2010 Silver Medal 2008 Silver Medal 2008 Bronze Medal 2008
Int. Wine Challenge	Domaine Raissac CVM Puech 2006 Viognier 1997 Chardonnay / Viognier 1997 Cabernet Prestige 1996 Viognier 1996 Chardonnay 1996 Chardonnay / Vermentino 1996 Viognier 1995 Barrel Chardonnay 1995	Commended Wine 2007 Bronze Medal 1998 Seal of Approval 1998 Seal of Approval 1998 Bronze medal 1997 Bronze medal 1997 Seal of Approval 1997 Silver Medal 1996 Commended 1996
Wine spectator	Domaine Raissac Chardonnay 2005 Domaine Puech Cocut Merlot 2005	79/100 april 2007 77/100 april 2007
Vinalies Nationales	Domaine Raissac Les Lions Pinot 2008 Domaine Raissac Le Puech 2008 Domaine Raissac Muscat petits g. 2006 Domaine Raissac Cuvée G. Fayet 2002	Prix des Vinalies 2010 Prix des Vinalies 2009 Prix des Vinalies 2007 Prix des Vinalies 2006
Concours Agricole Paris	Domaine Raissac Vermentino 2006 Domaine Raissac Rosé de Cabernet 1996 Domaine Raissac Rosé de Cabernet 1995	Gold Medal 2007 Gold Medal 1997 Gold Medal 1996
Muscat du Monde	Domaine Raissac Muscat petits g. 2005	Bronze Medal 2006
Chardonnay du Monde	Domaine Raissac Chardonnay 2005 Domaine Raissac Chardonnay 1993	Bronze Medal level 2006 Honor diploma 1994
BK Wine	Domaine Raissac CVM 2004 Domaine Raissac Cuvée G. Fayet 2002	Gold medal 2006 Silver Medal 2006
Vente aux enchères des Vins du LR	Domaine Raissac Viognier 2006 Domaine de Raissac CVM Puech 2005	Silver medal 2007 Grands Silver medal 2005

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NOTE

Terre de vins



Vino Magazine



Domaine Raissac Cuvée G. Fayet 2004

Domaine Raissac Pinot Noir 2006

Domaine Raissac Viognier 2005

Domaine Raissac CVM Puech 2005

Domaine Raissac Cabernet Prestige 2003

14/20 February 2008

17/20 February 2008

16/20 March 2007

3 bacchus (85/100) 2006

2 bacchus 2006

WINE GUIDES / GUIDE VINS



Elle



Betthane et Dessauve



2010 Domaine Raissac Rosé Les Lys « *Des arômes inimitables de bonbons anglais, un goût fruité et une petite acidité, foncez !* »

2010 Meilleurs vins de France

Domaine de Raissac Cuvée G. Fayet 2007

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