

JEAN-MAURICE RAFFAULT

Chinon Les Galuches

Rodolphe Raffault succeeded his father Jean-Maurice as winemaker and manager of their 14 generation family estate in 1997, after completing his studies at the Dijon University school of oenology. Today, Domaine Jean-Maurice Raffault owns 50 hectares of vines in 7 communes. The Cabernet Franc vines average 35 years of age, of which 10 hectares across the sites are 50 years of age. The Chenin Blanc vines average 20 years old. The vineyards are farmed organically; soils are plowed and planted with grass. Rodolphe continues the tradition of aging the Chinons in neutral oak casks that are more than 10 years old. Today, their cellar houses 900 barrels and is the largest in the region. Each wine is vinified and aged separately. The maceration period ranges from 15 to 28 days. Maturation takes place from 12 to 18 months in three huge caves cut into the limestone cliffs, protected from light and at a constant temperature of 56 degrees F. and 85% humidity.

The Galuches *lieu-dit* is an ancient river bed of the Loire. The name of parcel derives from the presence of gravel. According to the records from the era, vines were already well established in this sector by the 1830s. The Cabernet Francs ripens very well in the domaine's 10 hectare holding on a sand and gravel soil. The Galuches is always among the first site to be picked because the soil warms up quickly and drains very well. The wine is very aromatic and is noted for its bouquet of violets, followed by fresh and supple dark berry/cherry fruit. The 2019 JM Raffault Chinon Les Galuches is the first vintage to be certified Organic.



Vineyard data: 10 hectares on the ancient river bed of the Loire, in the communes of Avoine and Savigny en Veron.

Age of vines: 30 years average

Exposure: On a plain

Soil Type: Sand and gravel

Production: 5,000

Viticulture: Ecocert Certified Organic

Harvest: Mid-September

Variety: 100% Cabernet Franc

Vinification and Aging: 100% de-stemming. Spontaneous fermentation with natural yeasts. 3 week maceration, with daily pumping over. Aging in neutral *barriques* in natural caves with constant humidity level and 56 degree F. temperature. Racking is done from barrel to barrel, in the traditional method, which helps to clarify the wines along with a later fining with egg whites. There is no filtration.

Bottling Date: Spring, following harvest

Rodolphe Raffault, at right. Below from left to right:

1. The Galuches soil is a mixture of sand and gravel from the ancient Loire riverbed. The gravel enhances drainage and warms the soil.
2. The site is the first to be harvested because it warms quickly.
3. The Lieu dit Galuches is in the communes of Avoie and Savigny-en-Veron.

