

# Raison Wines

S I N G A P O R E

May 2019  
Retail Catalogue



# About Raison Wines

*Raison* is French for “reason, and a pun on the word “raisin” which is French for “grape”. Hence, “reasonable grapes\*”—our commitment to bringing you great wines at reasonable prices.

We are an independent French wine importer and retailer that personally sources each of our wines from France. We focus on hidden gem regions such as the Rhône, the Loire, Alsace and Beaujolais—areas which produce excellent, interesting wines that reflect a sense of time and place, but have flew under the radar for too long.

We work only with independent family-owned producers who respect their terroir and the environment; and import and store all bottles in cold chain so that you meet them at their best.

Our philosophy is that each bottle you drink is a once in a lifetime moment shared between yourself, those friends, that moment, and that wine. Drink them wisely.

\* behind Raison Wines lie two lawyers—reasonableness is a concept that haunts successive legal generations :)



# Orders and delivery

Place your orders by Whatsapp to  
+65 8282 1233, or email  
bonjour@raisonwines.com.

## Bulk purchase discounts

5% off for purchases of 12-23 bottles

10% off for purchases of 24-27 bottles

15% off for purchases of 48 bottles or more

## Delivery

Free next day delivery to one address for  
orders of more than 6 bottles or S\$200.

Delivery is otherwise S\$20/address.

All prices are nett, all wines are AOC unless otherwise indicated

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# Poulet & Fils, Die



## Crémant de Die

85% Clairette, 10% Aligoté, 5%  
Muscat à Petits Grains

Dry sparkling wine made the same way as champagne. Lovely aromas of lemon, peach and white flowers; and creamy bubbles. The perfect aperitif.

—SGD 39



## Clairette de Die

75% Muscat à Petit Grains, 25%  
Clairette

Semi-sweet sparkling wine.

Very fragrant, notes of pear, white flowers, grapes. Great with tarts and desserts.

—SGD 35



# Chateau de la Gardine/ Brunel de la Gardine, Chateauneuf du Pape



**Châteauneuf du Pape Blanc 2016**  
50% Roussanne, 20% Grenache  
Blanc, 20% Clairette, 10%  
Bourboulenc

The *yin* to the *yang* of our red  
Chateauneuf.

Gorgeous, aromatic full-bodied  
white wine with citrus and thyme  
aromas, with a little fennel on the  
finish.

—SGD 91



**Châteauneuf du Pape Tradition 2015  
magnum 1500 ml  
in wooden box**  
65% Grenache, 15% Mourvèdre,  
15% Syrah, 5% Muscardin

—SGD 198



**Châteauneuf du Pape 2015 / 2016**  
65% Grenache, 15% Mourvèdre, 15%  
Syrah,  
5% Muscardin

All the power, finesse and aroma of  
the Southern Rhône's most famous  
red wine, with, blackberries, and  
flowers on the nose, and a long  
complex finish.

—SGD 89



**Châteauneuf du Pape Cuvée des  
Générations Marie-Léoncie**  
90% Roussanne, 10% Clairette

—SGD 118



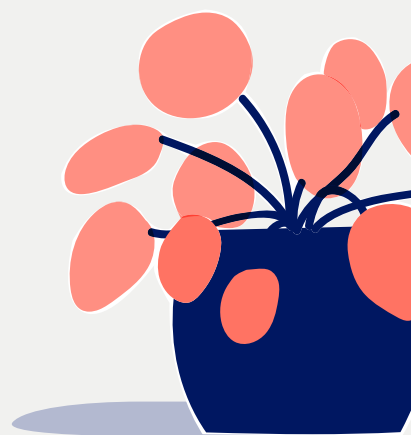
**Châteauneuf du Pape Cuvée des  
Générations Gaston Philippe**  
33% Grenache, 33% Syrah,  
33% Mourvèdre

—SGD 148



**Châteauneuf du Pape Pour Bleu  
2016**  
No sulphur  
33% Grenache, 33% Syrah,  
33% Mourvèdre

—SGD 98



Chateau de la Gardine/ Brunel de la Gardine,  
Chateauneuf du Pape



**Rasteau 2015**

75% Grenache, 25% Syrah

Lush, full-bodied red wine with ripe cherries and plums on the nose, and warm cinnamon and cloves on the finish.

Especially suited to Christmas.

—SGD 53



**Rasteau 2015 magnum 1500 ml in wooden box**

75% Grenache, 25% Syrah

—SGD 138



**Gigondas 2016**

Grenache, Syrah

—SGD 55



**Vacqueyras 2015**

Grenache, Syrah, Mourvèdre

—SGD 52



**Hermitage 2015**

Syrah

—SGD 93



**Côte Rôtie 2016**

Syrah

—SGD 87

Chateau de la Gardine/ Brunel de la Gardine,  
Chateauneuf du Pape



**Cornas 2013**  
Syrah

—SGD 79



**Saint Joseph 2016**  
Syrah

—SGD 54



**Crozes-Hermitage 2017**  
Syrah

—SGD 52



**Cairanne 2016**  
Grenache, Syrah

—SGD 45



**Côtes du Rhône Rouge 2017**  
65% Grenache, 20% Syrah, 15%  
Mourvèdre

Red wine with power and body, fresh  
juicy red cherry flavours, and a little  
spice and earth on the finish.  
A wine that makes a big impression.

—SGD 39



**Côtes du Rhône Blanc 2017**  
30% Roussane, 20% Clairette, 20%  
Viognier, 20% Grenache Blanc, 10%  
Bourboulenc

Voluptuous full-bodied white wine.  
Notes of apricot, peach, white flowers  
and a bit of almond.

—SGD 39



Chateau de la Gardine/ Brunel de la Gardine,  
Chateauneuf du Pape



**Condrieu**

100% Viognier

Northern Rhône's only white wine  
Cru, and the best expression of the  
Viognier grape.

Aromatic nose with peach,  
apricot, white flowers, creamy and  
round on the palate.

—SGD 87

# Château St-Roch, Lirac



## Lirac Palmes 2016

Grenache, Syrah (exact proportions not available)

The neighbour to Châteauneuf du Pape. Extremely aromatic, with blackberries and raspberries on the nose. Opulent, dense, and textured in the mouth.

Made without added sulphites.

—SGD 57





**Vouvray Brut sparkling**

Chenin Blanc

RS: 4g/L

—SGD 49



**Vouvray Sec 2017**

**Gilbert & Gaillard Gold 2018**

Chenin Blanc

RS: 4g/L

—SGD 47



**Harmonie Vouvray 2016 (demi-sec)**

Chenin Blanc

RS: 23g/L

—SGD 46



**Le Clos Dubois Vouvray 2016 (lieu-dit)**

**Gilbert & Gaillard 91 points**

Chenin Blanc

RS: 15g/L

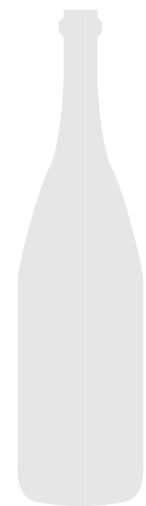
—SGD 65



**Vouvray Moelleux**

RS: 60g/L

—SGD 54



**L'Hédoniste Vouvray Moelleux**

RS: 150g/L

—SGD 65

**RS: Residual Sugar**

# Château Haut-Pezat, St Emilion



## St Emilion Grand Cru 2015

80% Merlot, 20% Cabernet Franc

Classy St Emilion Grand Cru. Full-bodied red with ripe black plums and blackberries, cloves, hint of toast, with velvety tannins. Guaranteed to impress at the dinner table.

—SGD 58



### Cremant d'Alsace

Elegant sparkler. Fresh red apples and brioche on the nose, with a very smooth, creamy mousse and great minerality on the finish. Frankly, we probably would not be able to distinguish this from champagne in blind tasting.



### Cremant d'Alsace Rosé

Pretty pink sparkling wine, round and subtle raspberry and grapefruit aromas, smooth mousse. It's The One to salmon (both for colour and for taste!)



### Coeur de Cuvee Millesime 2011

No added sulphites, zero dosage

Rich, deep, sophisticated sparkling wine. Aromas open with pomelo, and go on to brioche, a touch of walnuts, hazelnuts, hints of honey, sherry... it makes you want to nose it again and again to find out what else could be in there. Dense and mouthfilling, with a long mineral finish.



### Pinot Blanc Cuvee Marguerite Anne 2016

Approachable, clean-tasting wine with a delicate nose of apple and honey, a light round body, and Camille Braun's signature mineral finish. Very food-friendly.



### Sylvaner Vieilles Vignes 2017

Graceful earthiness in a white wine, with notes of flowers, citrus and apricots, medium body, and a touch of salty minerality on the finish.



### Pinot Gris Nature

No added sulphites

Fat golden freshness in the mouth, rich with aromas of citrus, honey and peaches. Clean juicy finish. Totally different beast from airy Italian Pinot Grigios (but it is the same grape! Gris and Grigio both mean "grey" and it is the lighter-hued cousin to Pinot Noir).



**Pinot Gris Cuvee de la Chapelle**

Rich nose with fresh flowers, honey, apricot, almonds. Full bodied, round and textured in the mouth.



**Pinot Gris Grand Cru Pfingstberg**

Golden wine with a sumptuous nose of pears, apples, golden plums, touch of hazelnuts, full in the mouth with a long lingering finish. A wine that makes you think of a (secular) land of milk and honey.



**Riesling Bollenberg (dry)**

Very floral version of the classic Riesling nose, with citrus, honey and pineapple aromas. Round in the mouth, with refreshing acidity and long minerality. What's the classic Riesling nose? I'm almost afraid to say, but it is petrol... Surprisingly, it's a very aromatic and delicious aroma in Riesling. Best way is to try it!



**Riesling Effenberg (dry)**

Concentrated floral Riesling, very refined citrus freshness and lively in the mouth.



**Riesling Grand Cru Pfingstberg (dry)**

Real finesse, a rich concentrated, classic Riesling with notes of flowers and honey, good weight in the mouth, refreshing acidity and chalky minerality. Compare against the Grand Cru Pinot Gris from the same Pfingstberg vineyard.



**Riesling Grand Cru Kaefferkopf**

Grand sophisticated Riesling with concentrated aromas of flowers, yuzu and honey. In the mouth, fullness, earthiness, a chalky minerality and a very long, persistent finish.



**Nature Pinot Noir 2017**  
No added sulphites

Fresh juicy, strawberries and cherries on the nose. Very easy drinking, light bodied and low tannin, a food-friendly wine that matches very well with poultry especially duck.



**Pinot Noir Cuvee Camille**

A more concentrated red cherry nose than the Nature Pinot Noir, with a whiff of vanilla. Easy drinking with a light body and low tannin. Similarly goes well with food, especially poultry.



**Gewurztraminer Cuvee St Nicolas (dessert)**

“Gewurzt” means “spiced” in German – but this really refers to the headiness of the aromas that this grape produces. Nothing to do with actual spices. A medium sweet dessert wine with lychee, rose, and longan on the nose, very refreshing finish.



**Gewurztraminer Grand Cru Kaefferkopf**

Concentrated headiness – lychees, grapefruits, touch of ginger, and many flowers. A fully sweet dessert wine with a full body, and a long, refreshing minerally finish.



CA Brouilly 2016  
Gamay

—SGD 55



Heartbreaker Côte de Brouilly 2017  
Gamay

—SGD 59



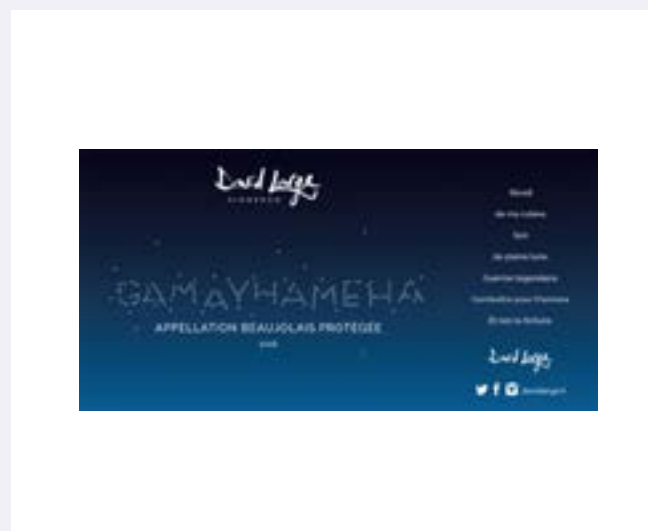
Les Grands Terriers Beaujolais  
Villages 2017  
Gamay

—SGD 61



Dos Argenté Beaujolais Villages  
Blanc 2018  
Chardonnay

—SGD 53



Gamayhameha Beaujolais Rouge 2018  
Gamay

—SGD 50



Massai Beaujolais Nouveau 2018  
Organic, no added sulphur  
Gamay

—SGD 49



Toxic Gamayn'ger Vin de France  
Rouge 2018  
Organic  
Gamay

—SGD 51



# Champagne Jean Josselin, Gyé Sur Seine



**Blanc de Blancs Millésime 2014**  
100% Chardonnay

Elegant champagne made only in vintage years when the harvest is of exceptional quality. Aromas of fresh citrus, honey, toast. Fine mousse with outstanding length and minerality.

—SGD 98



**Audace rosé**  
100% Pinot Noir

Beautiful pink champagne. On the nose, fruits of the forest, strawberries and red currants, with a rich mouth-filling textural mousse.

—SGD 95



**Cordon Royal Millésime 2014**  
100% Pinot Noir

Rich nose of apple and brioche balances a mineral, toasty palate. This champagne best expresses the character of the Josselin terroir in the Côte des Bar.

—SGD 91



**Cuvée des Jean N.V.**  
100% Pinot Noir

The flagship Jean Josselin champagne. Sleek, energetic champagne with green apple and flavours, and a crisp mineral finish.

—SGD 71



**Cuvée des Jean N.V. magnum 1500 ml**  
in wooden box  
100% Pinot Noir

—SGD 199



**Composition**  
50% Chardonnay, 30% Pinot Noir,  
20% Pinot Meunier

—SGD 79

# Château Clos du Moulin, Médoc



## Cru Bourgeois

50% Cabernet Sauvignon, 50%  
Merlot

The red wine most commonly bought by the case (or 4!) Classic Bordeaux profile with fresh blackberries and black cherries on the nose and touch of smoke. Long complex finish of cocoa, coffee and tobacco. One to be savoured.

—SGD 49



# Château Grand Jean, Soulignac



## Bordeaux Supérieur 2015

50% Cabernet Sauvignon, 45% Merlot,  
5% Cabernet Franc

A red wine that tastes more expensive than it is (we all want one of those).

Blackberries and vanilla on the nose, and a structured finish.

—SGD 38



## Bordeaux Rouge 2017

60% Merlot, 35% Cabernet Sauvignon,  
5% Cabernet Franc

Very approachable red wine with blackberries and plums on the nose and soft tannins.

—SGD 33



## Entre-Deux-Mers 2017

70% Sauvignon Blanc, 30% Sémillon

Fantastic value white wine. Aromas of passionfruit, mango and citrus with a refreshing, crisp finish. You'll find yourself reaching for multiple glasses (this happens all the time).

—SGD 33



## Moelleux 2015

90% Sémillon, 10% Sauvignon Blanc

Light and fruity sweet wine with great balance. Apricot and peach on the nose, and a soft finish. Fresh and drinkable

—SGD 33

# Domaine du Petit Clocher, Anjou



**Anjou Blanc**  
100% Chenin Blanc

Notes of bruised apple, honey, and a touch of beeswax in this white wine, balanced by Chenin's crisp mouthwatering quality.

Luscious and versatile, this Loire grape is fast gaining international attention #chenincheninchenin

—SGD 45



**Anjou Rouge**  
100% Cabernet Franc

Comes in 750 ml and 375 ml  
Red berries and a touch of leafy herbs on the nose.

Light-bodied and low tannins, this wine is particularly food-friendly and the rare red wine that pairs well with vegetables.

—SGD 39



**Coteaux du Layon (375 ml)**  
100% Chenin Blanc

This botrytised dessert wine is liquid gold. It showcases the Chenin grape's versatility to full effect.

Aromas of white flowers, honey and bruised apple, with an electrifying finish.

Superbly balanced, both luscious and refreshing at the same time. Fantastic with dessert and deeply savoury foods like cheese.

—SGD 26



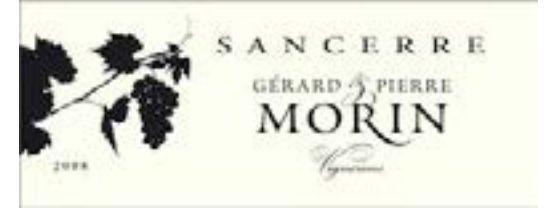
Rouge  
Pinot Noir

—SGD 56



Bellechaume (lieu-dit)  
Pinot Noir

—SGD 63



Blanc  
Sauvignon Blanc

—SGD 55



Ovide (lieu-dit)  
Sauvignon Blanc

—SGD 63



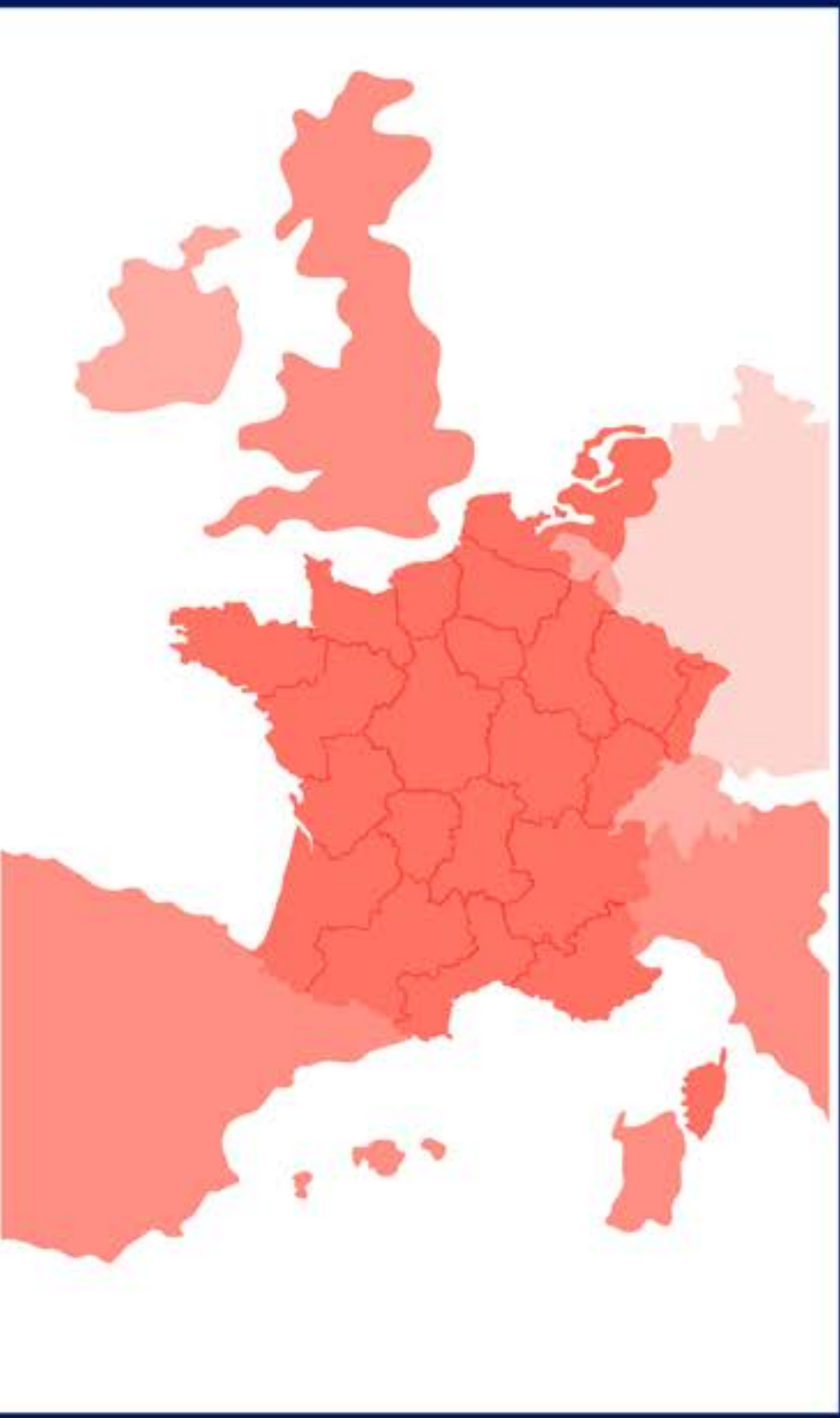
Chêne Marchand (lieu-dit)  
Sauvignon Blanc

—SGD 62



Chant de l'Orme (lieu-dit)  
Sauvignon Blanc

—SGD 66



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