



MAISON RAVOIRE

AOP Côtes du Rhône Villages Plan de Dieu Red 2019

Established in France since 1593, generation after generation the Ravoire family has rooted its history in the heart of the Rhône Valley. Drawing on the family's deep connection with the vineyard, Maison Ravoire wines are a tribute to the meticulous work of passionate men and women who tend to the land in search of excellence, mindful of the preservation of the terroirs.

This Côtes du Rhône Villages Plan de Dieu is the result of the rigorous blending of grapes from the best plots in the appellation. Enhanced through careful vinification and maturation, it reveals the potential of each of the selected terroirs. The cuvée was created to offer a tasting experience rich in conviviality, discoveries, and emotions.

- Varietals: 60% Grenache, 30% Syrah, 5% Cinsault, 5% Mourvèdre.
- Nature of the soils: clay-limestone plateau with a top layer of rolled pebbles.
- Average age of the vines: 30 years.
- Winemaking: complete stemming. 20 to 25 days fermentation in concrete vats at 25°C.
- Maturing: 3 months in concrete vat.
- Residual sugar per litre: < 3 grams / liter.
- Certification: organic wine (certification AB).
- Tasting notes: Deep red colour. Pronounced aromatic nose yielding fragrances of cooked cherries, garrigue and thyme. Frank and fruity attack with a pleasant structure.
- Ideal serving temperature: from 16°C to 18°C.