



MAISON RAVOIRE

AOP Côtes du Rhône White 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 wine 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: 70% Grenache, 30% Viognier.
- Nature of the soils: stony; clay-limestone.
- Average age of the vines: 40 years.
- Winemaking: the grapes are treaded then stemmed. This is followed by cold pre-fermentation maceration, then pneumatic pressing. Vinification at low temperature.
- Maturing: the blend is placed in steel vats to mature on fine dregs for three months.
- Residual sugar per litre: < 3 grams / liter.
- Tasting notes: Translucent yellow colour with golden hues. Jammy nose, charming with aromas of citrus and acacia flowers. Fine and ample mouthfeel; full-bodied offering a broad aromatic expression.
- Ideal serving temperature: from 10°C to 12°C.