



MAISON RAVOIRE

AOP Châteauneuf-du-Pape Red 2017



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:** 80% Grenache, 10% Syrah, 10% Mourvèdre.
- **Nature of the soils:** quartzite pebbles rolled by the river Rhône.
- **Average age of the vines:** 60 years.
- **Winemaking:** the grapes are hand-picked and placed in small crates then sorted. The vinification process involves frequent treading, pumping, release and long thermo-regulated fermentation to ensure optimal skin extraction. The vatting lasts approximately 30 days.
- **Maturing:** 20% of the blend is placed to mature for 12 months in French oak casks. Light filtering on non-spliced wine.
- **Residual sugar per litre:** < 3 grams / liter.
- **Tasting notes:** Deep garnet red colour. Complex nose with aromas of black raspberries, garrigue and sappy flower. Potent and elegant mouthfeel; well balanced with melted tannins developing are markable aromatic length.
- **Ideal serving temperature:** from 16°C to 18°C.