



MAISON RAVOIRE

AOP Côte-Rôtie 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:** 95% Syrah, 5% Viognier.
- **Nature of the soils:** metamorphic rock soil with mica-schist subsoil, sandy with many stones.
- **Average age of the vines:** 60 years.
- **Winemaking:** the grapes are hand-picked, sorted and stemmed. Extraction of colour and phenolic material is accompanied by pump-over. The grapes are regularly treaded with long fermentation at controlled temperature never exceeding 30°C. Vatting is purposely long so as to ensure optimal extraction, respectful of the raw material.
- **Maturing:** the blend is matured in 225 liter French oak barrels for 24 months. The wine is unfiltered and non-spiced.
- **Residual sugar per litre:** < 2 grams / liter.
- **Tasting notes:** Deep ruby red colour. Harmoniously complex bouquet, opening on floral and empyreumatic (roasted) notes. Concentrated mouthfeel with silky tannins; pleasantly balanced with aromas of violets, vanilla, and pepper.
- **Ideal serving temperature:** from 16°C to 18°C.