



MAISON RAVOIRE

AOP Vacqueyras 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, 20% Syrah.
- **Nature of the soils:** high stony terraces. Clay-limestone soil.
- **Average age of the vines:** 60 years.
- **Winemaking:** the grapes are picked at the peak of their phenolic maturation, then stemmed and treading. Fermentation is carried out at controlled temperature with mild extraction thanks to long maceration of the juice/skins and pumping-over.
- **Maturing:** 100% of the Syrah during 12 months in 225 liter French oak barrels (half of them being new barrels, the other half being one wine old barrels) and 10% of the Grenache during 12 months in 600 liter French oak barrels (new ones).
- **Residual sugar per litre:** < 3 grams / liter.
- **Tasting notes:** Brilliant colour with purplish hues. Intense nose with aromas of red fruits, wild garrigue fruit with smoky notes. Potent mouth feel, supple and dense with melted tannins, characterised by a pleasant aromatic persistence.
- **Ideal serving temperature:** from 16°C to 18°C.