



MAISON RAVOIRE

AOP Côtes du Rhône Red 2018

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% Syrah.
- **Nature of the soils:** stony; clay-limestone.
- **Average age of the vines:** 55 years.
- **Vinification:** the grapes are picked at the peak of their phenolic maturity, stemmed, and treading. This is followed by alcoholic fermentation at controlled temperature with mild regular extraction using pump-over. Vatting lasts approximately twenty days.
- **Maturing:** the blend is placed to mature for 10 months in concrete vats, followed by light filtering of the non-spliced wine.
- **Residual sugar per litre:** < 2 grams / liter.
- **Tasting notes:** Ruby red colour with garnet hues. Generous spicy nose balanced with aromas of red fruits. Ample and silky mouth feel, with pleasant melted tannins.
- **Ideal serving temperature:** from 16°C to 18°C.

