



OLIVIER RAVOIRE

AOP Crozes-Hermitage Red 2019

By naming this range in honour of the epic of Capitan Ravoire – a valiant knight in the 16th century in the Comtat Venaissin in 1593 - Olivier Ravoire was keen to highlight the history of the Ravoire family. In this respect, the different appellations have been named using terms associated with chivalry.

Espee, the name of our Crozes-Hermitage vintage, is a term borrowed from an old French word meaning sword and refers to the knight's weapon of choice.

The vintage is the result of a meticulous blend of grapes from the best plots in the appellation. This wine was created to offer a rich tasting experience to share and discover.

- **Varietals:** 100% Syrah.
- **Nature of the soils:** thick layers of stony soil from different ice age eras combined with red clay.
- **Average age of the vines:** 45 years.
- **Winemaking:** the grapes are hand-picked, fully stemmed and sorted. Optimal extraction is ensured by pump-over stirring. Vatting for an average of three weeks at controlled temperature.
- **Maturing:** the blend is matured for 12 months: 40% in concrete vats and 60% in French oak casks (225 litres). Light filtering on non-spliced wine.
- **Residual sugar per litre:** < 2 grams / liter.
- **Tasting notes:** Dark ruby red colour. Intense and complex bouquet with black fruits; reminiscent of black currant and spices. Mouthfeel offering a potent silky character and elegant tannic structure.
- **Ideal serving temperature:** from 16°C to 18°C.
- **Awards:**
 - **91/100** - Wine Enthusiast
 - **89-91/100** - Jeb Dunnuck (barrel tasting)

