



Olivier Ravoire

AOP CÔTES DU RHÔNE WHITE 2019



"It is at the heart of the Rhone region that we have established special trust-based relationships with passionate wine growers. In exchange for our expertise and optimisation of the grape juices we gain access to their very best plots which we manage together according to strict methods (tending the vine, grape-picking...).

Vinification and maturing are carried out at the estate under rigorous supervision by our team, taking into consideration the specific requirements of each vintage and endeavouring to optimise the potential of each estate. Combining the wines thus obtained with our exclusive approach we select and purchase each year the best vats. Maturing is refined each month up until the bottling which is performed using our own mobiles units.

These wines aim to accompany you in your gourmet experiences, for mature tasting, rich authentic conviviality and instant enjoyment."

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- **Varietals:** 70% Grenache, 30% Viognier.
- **Nature of the soils:** stony; clay-limestone.
- **Average age of the vines:** 40 years.
- **Winemaking:** grapes are harvested early in the morning to keep fresh temperatures and are directly pressed. This is followed by vinification at low temperatures.
- **Maturing:** the blend is placed in steel vats to mature on fine dregs until bottling.
- **Residual sugar per litre:** < 3 grams / liter.
- **Ideal serving temperature:** from 10°C to 12°C.

Tasting of the 2019 vintage :

Translucent yellow colour with golden hues. Jammy nose, charming with aromas of citrus and acacia flowers. Fine and ample mouthfeel; full-bodied offering a broad aromatic expression.

