



FAMILLE RAVOIRE

Depuis 1593

Perle d'Azur - IGP Méditerranée White 2024

IGP Méditerranée, France

Perle d'Azur fits perfectly with the splendid landscapes of the Provencal Mediterranean coast. Boasting a rich and diverse natural heritage that is unique in the world, the region offers exceptional conditions in which the vineyard can grow and thrive sustainably.

PRESENTATION

Perle Rare, our white wine encapsulates the know-how of passionate winegrowers who work with a terroir that has a strong identity. Discover our cuvée and enjoy a taste of Provence, among the lavender fields, chirping cicadas and sea breeze.

TERROIR

Nature of the soils: clay-limestone.

WINEMAKING

The grapes are picked in the coolness of the night, they are subjected to direct pressing followed by racking.

AGEING

The alcoholic fermentation is performed at controlled temperatures in stainless steel vats for between 10 and 15 days.

VARIETALS

Grenache blanc 60%, Clairette 20%,
Marsanne 20%

TECHNICAL DATA

Residual Sugar: < 3 g/l

SERVING

Ideal serving temperature: from 10°C to 12°C.

TASTING

Very pale colour with beautiful greenish hues. Aromatic nose, combining lemon and vegetal fragrances. The mouthfeel boasts a good attack with notes of citrus fruit.



Famille Ravoire

340 Rue du Remoulaire, 13300 Salon de Provence
Tel. 0490730110 - contact@ravoire.fr
ravoire.fr

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

