



MAISON RAVOIRE



Famille Ravoire, Maison Ravoire, AOC Vacqueyras, Rouge, 2025

AOC Vacqueyras, Vallée du Rhône, France

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.

PRESENTATION

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.

TERROIR

High stony terraces. Clay-limestone soil.

IN THE VINEYARD

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.

AGEING

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).

VARIETALS

Grenache noir 80%, Syrah 20%

TECHNICAL DATA

Residual Sugar: < 3 g/l

SERVING

Ideal serving temperature from 16°C to 18°C.

TASTING

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

