



FAMILLE RAVOIRE

Depuis 1593



Perle de Fruit - AOP Luberon Red 2023

AOC Luberon, Vallée du Rhône, France

In French we say "c'est la perle" to describe the excellency. "Perle de Fruit" defines the best what Provence red wine can offer. "Perle de Fruit" is an invitation to an escapade in the heart of Provence. This red wine makes dream of the Luberon landscapes, lavender fields, beautiful sunsets, dinners outside...

PRESENTATION

The fertile Lubéron terroir is composed of clay-limestone soils and is subject to significant temperature variations year-round. This has enabled vines to flourish here since ancient times at an altitude between 200 and 450 metres.

TERROIR

Nature of the soils : clay-limestone on stony subsoil.

WINEMAKING

The grapes are picked in the morning, then stored in vats to ferment for approximately three weeks.

VARIETALS

Grenache noir 60%, Syrah 40%

TECHNICAL DATA

Residual Sugar: < 2 g/l





SERVING

Ideal serving temperature : 16°C - 18°C.

TASTING

Deep red colour with ruby hues. Jammy bouquet on red fruit, with a touch of sweet liquorice. Silky and fruity mouthfeel with pleasant grainy tannins

Famille Ravoire

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

