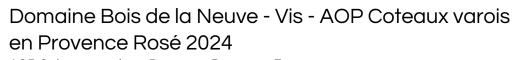


FAMILLE RAVOIRE

Depuis 1593



AOP Coteaux varois en Provence, Provence, France

Implanted in the village of Brue-Auriac in French Provence, the vineyards of Domaine Bois de la Neuve flourish in the heart of a preserved natural environment where vines, green oak trees and parasol pine trees grow side by side.

PRESENTATION

The estate is managed according to principles that are respectful of the well- being and sustainability of the vineyard (respect for biodiversity, preservation of bees, controlled cover planting).

TERROIR

Nature of the soils: clay-sand.

IN THE VINEYARD

Average age of the vines: 25 years.

WINEMAKING

The grapes are picked early in the morning then pressed immediately. This is followed by low-temperature fermenting of the washed must.

VARIETALS

Grenache noir 60%, Syrah 25%, Cinsault 15% TECHNICAL DATA Residual Sugar: < 3 g/l

SERVING

Ideal serving temperature: from 8°C to 10°C.

TASTING

Very light pink colour. Intense nose opening on notes of red fruits (strawberries) and pit fruit (apricot). Refreshing mouthfeel, fruity with sustained flavours.



10L0ZE

1/1



DOMAINE

BOIS

