



FAMILLE RAVOIRE

Depuis 1593



Château Rochesoleil - AOP Côtes de Provence Rosé 2024

AOP Côtes de Provence, Provence, France

"When God created the sun, Earth, the mountains and water, and put them all together, he took a little bit of each to create a paradise on Earth, this is how Provence came into being". This is a local saying that Philippe Piasco, initially from Piedmont, wanted to verify for himself when he established his family here three generations ago, north of Luc en Provence.

PRESENTATION

Nestled at the foot of the Maures massif, the small 6-hectare(15 acres) vineyard oriented to the south flourishes on clay-limestone soil, surrounded by hills that offer shelter.

TERROIR

Nature of the soils: Clay-limestone, stony.

IN THE VINEYARD

Average age of the vines: 30 years.

WINEMAKING

The grapes are picked early in the morning, giving a small yield. Light pressing followed by natural decantation using cold temperature, then low temperature fermentation of the musts.

VARIETALS

Grenache noir 75%, Syrah 15%, Carignan 10%

TECHNICAL DATA

Residual Sugar: < 3 g/l





SERVING

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

TASTING

Light pink colour with orange hues. Intense nose opening on notes of wild fruit (raspberries) and pit fruits (plum). Supple and fruity mouthfeel with subtle flavours of white flesh fruits. Long finish; smooth with hints of cooked strawberries.

Famille Ravoire

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

