



FAMILLE RAVOIRE

Depuis 1593



Domaine Mas des Lavandes - IGP Méditerranée Rosé IGP Méditerranée, France

The Domaine is established near the village of Cucuron in the Park of the Luberon at the heart of an authentic and preserved natural environment featuring vines, wild garrigue flora, white and green oak trees, rivers, cliffs and gorges.

PRESENTATION

In this privileged natural setting Michel Laurent and his brother perpetuate the family adventure that started three generations ago. The vineyard is managed following the principles of reasoned agriculture: this approach takes into account the protection of the environment as well as health considerations by adapting to the way the local ecosystem works and also to the different biological regulation mechanisms.

TERROIR

Nature of the soils: clay-sand.

IN THE VINEYARD

Average age of the vines: 15 years.

WINEMAKING

Direct pressing of the grapes after they are picked early in the morning, followed by fermentation of the juice at controlled temperature.

VARIETALS

Grenache noir 35%, Syrah 35%, Ugni blanc 30%

TECHNICAL DATA

Residual Sugar: < 3 g/l

SERVING

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

TASTING

Beautiful brilliant pink colour. Nose offering delicious aromas of red fruits, blackcurrant and redcurrant. The mouthfeel opens on delicate floral notes, with touches of rose and grapefruit. Refreshing finish, very pleasant with hints of strawberries.

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.



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