



FAMILLE RAVOIRE

Depuis 1593



Famille Ravoire, Perle de Valensole - BDX, IGP Alpes de Haute-Provence, Rosé

IGP Alpes de Haute-Provence, France

Situated in the heart of the Alpes-de-Haute-Provence Valensole is one of the largest villages in France in terms of its area. Known as the breadbasket of the region, its 800 km² plateau is mainly dedicated to growing lavender but there is also winemaking on a more limited scale.

PRESENTATION

The quality and typicity of this unique terroir associated with Mediterranean- Alpine climate offer ideal conditions for vineyards. Sheltered from strong winds and extreme weather, the wines are lighter and more aromatic than vintages made from grapes that grow at a lower altitude to the south.

“Perle de Valensole” is rooted in this exceptional landscape and region. The wine is produced according to a method that respects the surrounding fauna and flora and is the result of a strict method aiming to illustrate the typicity and unique character of the appellation.

TERROIR

Nature of the soils: sandy loam soil with some schist and granite.

WINEMAKING

The grapes are picked early in the morning so as to proceed with direct pressing on the freshly picked fruit. This is followed by a low temperature fermentation (between 10 to 15 days) which ensures that the full aromatic potential is expressed.

VARIETALS

Grenache noir 30%, Muscat blanc à petits grains 30%, Merlot 25%, Syrah 15%

TECHNICAL DATA

Residual Sugar: < 3 g/l





SERVING

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

TASTING

Pale pink colour. The nose yields aromas of red berries with a touch of floral notes. The mouthfeel is pleasantly complex with a remarkable balance between freshness and minerality on the finish.

Famille Ravoire

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

