



# MAISON RAVOIRE

## FAMILLE RAVOIRE - Maison Ravoire - AOP Condrieu White 2024

AOP Condrieu, Vallée du Rhône, France

Established in France since 1593, generation after generation the Ravoire family has rooted its history in the heart of the Rhône Valley. Drawing on the family's deep connection with the vineyard, Maison Ravoire wines are a tribute to the meticulous work of passionate men and women who tend to the land in search of excellence, mindful of the preservation of the terroirs.

### PRESENTATION

This wine is the result of the rigorous blending of grapes from the best plots in the appellation. Enhanced through careful vinification and maturation, it reveals the potential of each of the selected terroirs. The cuvée was created to offer a tasting experience rich in conviviality, discoveries, and emotions.

### TERROIR

Nature of the soil: Slopes of crumbly granite rich in clays.

### IN THE VINEYARD

Average age of the vines: 45 years.

### WINEMAKING

The harvest is manual and sorted, followed by a direct pressing of the grapes. Alcoholic fermentation takes place directly in new barrels and of a wine.

### AGEING

Aging in the same barrels for 10 months, with stirring during the first weeks following fermentation.

### VARIETAL

Viognier 100%

### TECHNICAL DATA

Residual Sugar: Less than 2 g/l

### SERVING

Ideal serving temperature: from 10°C to 12°C.

### TASTING

Pale gold color with golden highlights. The nose offers buttery, ripe-fruit notes of mango, peach and apricot. Round and smooth on the palate, with buttery, ripe-fruit flavors, a touch of spice and good length.

