



FAMILLE RAVOIRE

Depuis 1593

La Poulardière - AOP Côtes du Rhône Blanc 2021

AOP Côtes du Rhône, Vallée du Rhône, France

The name 'LA POULARDIÈRE' comes from the nickname given to an old plot of Grenache vines in the Southern part of the Côtes du Rhône appellation. This small vineyard was implanted next to a farm from which the chickens used to come over to dig up worms and eat the harmful insects. In doing so they contributed to maintain the ecological balance of the vine.

PRESENTATION

Our in-house oenologist and partner winegrowers are proud to propose this cuvee that is the result of a careful selection and blend. The rigorous selection of vineyards that are typical and representative of the best terroirs in the Côtes du Rhône appellation is essential to our quest to offer optimal quality.

LA POULARDIÈRE white is composed of white Grenache and Roussanne varieties that confer roundness complemented with the freshness of Clairette. Viognier further adds to the blend by contributing a deeper aromatic complexity and much finesse.

TERROIR

Nature of the soils: clay-limestone alluvium terraces and clay.

WINEMAKING

Direct pressing then cold clearing for 24 hrs. The alcoholic fermentation requires approximately 10 days at controlled temperature around 15° Celsius.

VARIETALS

Grenache blanc 40%, Viognier 20%, Clairette 20%, Roussanne 20%

TECHNICAL DATA

Residual Sugar: < 2 g/l

SERVING





Ideal serving temperature: de 10°C à 12°C.

TASTING

Boasting a brilliant light yellow colour, this wine offers a nose yielding aromas of white honey flowers and citrus fruit. Fresh and generous mouthfeel with notes of white flesh fruits, rosy with a long final.



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

