

Olivier Ravoire

FAMILLE RAVOIRE - Olivier Ravoire - AOP Cornas Rouge 2025

AOC Cornas, Vallée du Rhône, France

By naming this range in honour of the epic of Capitan Ravoire – a valiant knight in the 16th century in the Comtat Venaissin in 1593 - Olivier Ravoire was keen to highlight the history of the Ravoire family. In this respect, the different appellations have been named using terms associated with chivalry.

PRESENTATION

"Spalière", the name of our Cornas vintage, refers to a piece of a soldier's armor that protects the shoulders, worn by knights in the Middle Ages.

The vintage is the result of a meticulous blend of grapes from the best plots in the appellation. This wine was created to offer a rich tasting experience to share and discover.

TERROIR

Nature of the soil: Hillsides arranged in terraces, mainly composed of granites that have transformed over time into clayey sands.

IN THE VINEYARD

Average age of the vines: 60 years

WINEMAKING

The harvest is manual and the grapes are fully destemmed. After a cold pre-fermentation maceration, alcoholic fermentation in thermo-regulated tanks up to 30°C, then maceration with light pump-overs until draining.

AGEING

Aged 12 to 18 months in barrels, 70% of barrels from 1 to 3 wines and 30% new barrels.

VARIETAL

Syrah 100%

TECHNICAL DATA

Residual Sugar: Less than 2 g/l

SERVING

Ideal serving temperature: 16 to 18°C.

TASTING

Wild nose, marked by black fruits (blackberry, blackcurrant) with menthol notes. The palate is sweet, with flavors of licorice stick, the tannic structure is imposing and requires a few hours of aeration before tasting or time to soften.

FOOD PAIRINGS

Appetizers, cold cuts, red meats, tournedos with foie gras.

