



FAMILLE RAVOIRE

Depuis 1593



Domaine Saint Ferréol - AOP Coteaux Varois en Provence Rosé 2024

AOP Coteaux varois en Provence, Provence, France

It is in 1720 that the domaine was inherited by the heirs of Pierre Morel, a financier from Aix who had made such a huge fortune he was called the "Croesus of Provence". Since then it has been passed on from one generation to the next. Today, Guillaume de Jerphanion dedicates himself fully to running it.

PRESENTATION

Situated in the Var region, between the Verdon and the massifs of Sainte- Baume and Sainte-Victoire, the estate covers approximately one hundred hectares (250 acres) in the plain of Pontevès at the foot of Bessillons.

TERROIR

Nature of the soils: terraced vineyards between 340 and 375 m altitude implanted on clay-limestone soil.

IN THE VINEYARD

Average age of the vines: 36 years.

WINEMAKING

The grapes are picked early in the morning. Direct pressing on the freshly picked fruit, followed by cold soaking to ensure optimal extraction of flavours and colours.

VARIETALS

Grenache noir 40%, Syrah 25%, Carignan 15%, Cinsault 15%, Ugni blanc 5%

TECHNICAL DATA

Residual Sugar: < 3 g/l

SERVING

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

TASTING

Brilliant light pink colour. Pleasant nose opening on aromas of red fruits and a touch of citrus fruit. Delicate mouthfeel, voluptuous with touches of raspberry and white flowers; a delight to the palate.

