



FAMILLE RAVOIRE

Depuis 1593



Perle de Fruit - IGP Alpes de Haute-Provence Rosé 2024

IGP Alpes de Haute-Provence, France

In French we say "c'est la perle" to describe the excellency. "Perle de Fruit" defines the best what Provence rosé can offer. With "Perle de Fruit" the pleasure begins even before the bottle is open, with the vibrant bottle and fresh rosé wine color that makes dream of the Mediterranean, lavender fields, beautiful sunsets, dinners outside... Pale pink color.

PRESENTATION

The terroir of the IGP Alpes de Haute Provence, under the influence of the Alps, has a thermal amplitude between day and night that favors the development of unique aromas, while preserving the freshness and delicacy of our rosé.

TERROIR

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

IN THE VINEYARD

Average age of the vines: 20 years.

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 60%, Cinsault 20%, Muscat blanc à petits grains 10%, Syrah 10%





SERVING

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

TASTING

Superb pink colour, verging on salmon. Rather intense floral nose, with notes of strawberry and exotic fruits. The mouthfeel reveals a sensation of freshness, and full-body. It reveals a remarkably long finish.

Famille Ravoire

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

