

Olivier Ravoire

FAMILLE RAVOIRE - Olivier Ravoire - AOC Châteauneuf-du-Pape White 2024

AOC Châteauneuf-du-Pape, 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

Carapaçon, the name of our Châteauneuf-du-Pape vintage, is a reference to the ornamental horse armour that was used 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 soils: sandy alluvium hills formed during the withdrawal of the river Rhône.

IN THE VINEYARD

Average age of the vines: 60 years.

WINEMAKING

The grapes are hand-picked and sorted. This is followed by a short maceration in contact with the skins, then direct pressing. Fermentation is carried out directly in barrels for 50% of the juice.

AGEING

50% of the juices are vinified and aged in barrels during 10 months. Few bâtonnages (stirrings) in the first weeks.

VARIETALS

Grenache blanc 70%, Roussanne 15%,
Clairette 10%, Bourboulenc 5%

TECHNICAL DATA

Residual Sugar: < 2 g/l

SERVING

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

TASTING

Pale lemon yellow colour. Expressive and complex nose combining smoky notes with touches of flowers and honey suckle. Refreshing mouthfeel, quite ample with a superb mineral finish.

