

# 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 rive 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.

