

# Olivier Ravoire

## FAMILLE RAVOIRE - Olivier Ravoire - AOP Crozes-Hermitage Blanc 2025

AOC Crozes-Hermitage, Vallée du Rhône, France

By naming the cuvée in honour of the epic of Captain Ravoire in the Comtat Venaissin in 1593, Olivier Ravoire was keen to highlight the history of the Ravoire family. The wines are rooted in the most prestigious appellations in the Rhône Valley to bring you the very best this vineyard has to offer.

### PRESENTATION

Espee, the name of our Crozes-Hermitage vintage, is a term borrowed from an old French word meaning sword and refers to the knight's weapon of choice.

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

Soils predominantly granitic under a cool climate, with some terraces of rolled stones.

### IN THE VINEYARD

25 years old.

### WINEMAKING

Gentle pressing of the grapes upon their arrival at the winery with selection of the juices during tasting. Static settling in the cold for 24 to 48 hours. Alcoholic fermentation in a temperature-controlled tank at 18-20°C to allow for the full aromatic expression of the grape and the terroir.

### AGEING

In tank on fine lees.

### VARIETAL

Marsanne 100%

### TECHNICAL DATA

Residual Sugar: "< 3 g/l

### SERVING

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

### TASTING

Pale yellow with green reflections. The nose is elegant, with minerality and notes of exotic fruits. The palate is round, with a beautiful freshness and notes of white-fleshed fruits.

