



MAISON RAVOIRE

FAMILLE RAVOIRE - Maison Ravoire - AOP Châteauneuf-du-Pape Blanc 2025

AOP Châteauneuf-du-Pape, Vallée du Rhône, France

Established in France since 1593, generation after generation the Ravoire family has rooted its history in the heart of the Rhône Valley. Drawing on the family's deep connection with the vineyard, Maison Ravoire wines are a tribute to the meticulous work of passionate men and women who tend to the land in search of excellence, mindful of the preservation of the terroirs.

PRESENTATION

This wine is the result of the rigorous blending of grapes from the best plots in the appellation. Enhanced through careful vinification and maturation, it reveals the potential of each of the selected terroirs. The cuvée was created to offer a tasting experience rich in conviviality, discoveries, and emotions.

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.

AGEING

The blend is matured in 225 liter French oak barrels (half of them being new barrels, the other half being one wine old barrels). Few bâtonnages (stirrings) per week for 10 months.

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.

