



MAISON RAVOIRE

FAMILLE RAVOIRE - Maison Ravoire - AOP Bourgogne Chardonnay White 2025

AOP Bourgogne Chardonnay, Bourgogne, France



Established in France since 1593, the Ravoire family has anchored its history generation after generation in the heart of the Rhône Valley. Faithful to this heritage and driven by a passion for great terroirs, it now extends its expertise to Burgundy, an emblematic land of exceptional wines through the Maison Ravoire range.

PRESENTATION

Our Bourgogne Chardonnay is exclusively made from Chardonnay grapes, carefully selected from the finest plots of the appellation. Its vinification and aging, carried out with precision, reveal all the richness and uniqueness of this great Burgundian terroir. This cuvée aims to offer you a tasting experience rich in conviviality, discovery, and emotion.

TERROIR

Nature of the soils: typical clay-limestone slopes of the Mâconnais, south-facing exposure to benefit from perfect ripening conditions.

WINEMAKING

Pneumatic pressing, static cold settling, alcoholic fermentation in thermoregulated stainless steel tanks followed by malolactic fermentation.

AGEING

Breeding on fine lees in stainless steel tank.

VARIETAL

Chardonnay 100%

TECHNICAL DATA

Residual Sugar: < 2 g/l

SERVING

Ideal serving temperature: 10° to 12°C.

TASTING

A pale yellow dress with golden reflections, shiny and limpid. The delicate and expressive nose reveals aromas of white-fleshed fruits, apple and pear, underlined by citrus notes and a floral touch. The fresh and balanced palate combines liveliness and round texture brought by aging on fine lees, with a subtle minerality typical of the clay-limestone terroirs of the Mâconnais, which extends into a clear and elegant finish.

