

Olivier Ravoire



## FAMILLE RAVOIRE - Olivier Ravoire - AOP Châteauneuf-du-Pape Rouge 2025 - 150 cl

AOP 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

Caparaçon, 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: quartzite pebbles rolled by the river Rhône.

### WINEMAKING

The grapes are hand-picked and placed in small crates then sorted. The vinification process involves frequent treading, pumping, release and long thermo-regulated fermentation to ensure optimal skin extraction. The vatting lasts approximately 30 days.

### AGEING

100% of Mourvèdre and Syrah are aged in barrels (50% new oak, 50% one wine oak), 10% of Grenache, the most concentrated, is aged in one new demi-muids during 12 months. Light filtering on non-spliced wine.

### VARIETALS

Grenache noir 80%, Mourvèdre 10%, Syrah 10%

### TECHNICAL DATA

Residual Sugar: < 2 g/l

### SERVING

Ideal serving temperature: from 16°C to 18°C.

### TASTING

Deep garnet red colour. Complex nose with aromas of black raspberries, garrigue and sappy flower. Potent and elegant mouthfeel; well balanced with melted tannins developing are markable aromatic length.

