



FAMILLE RAVOIRE

Depuis 1593

Valloncour - AOP Côtes du Rhône Red 2022

AOP Côtes du Rhône, Vallée du Rhône, France

The Rhone valley is a collapsed rift that was created 300 million years ago as the result of a confrontation between the Massif Central and the Alps. It was initially filled by the Mediterranean sea, but later, the blocking of the Gibraltar pass caused the water to recede significantly, leaving behind sand, clay, and siliceous deposits.

PRESENTATION

As early as 125 BC the Romans established the Rhone valley vineyard that will continue to develop under the influence of the Church. In 1737 a decree by the King of France required that all casks intended for sale and shipping of the wine should be fire-branded with the initials C.D.R.

This wine is the result of a rigorous production method applied by some of our best partner vine-growers. Blending and maturing is ensured by our teams, mindful of constantly offering the very best of the appellation.

TERROIR

Nature of the soils: clay-limestone alluvium deposits terraces and clay.

WINEMAKING

The grapes are picked at their optimal phenolic maturity, then stemmed and treading. The juice is transferred to concrete vats for around 20 days. Traditional vinification and extraction involving pump-over for the which frequency is determined by tasting the musts.

VARIETALS

Grenache noir 75%, Syrah 25%

TECHNICAL DATA

Residual Sugar: < 3 g/l

SERVING





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

TASTING

Superb deep ruby-red colour with purple hues. Nose yielding aromas of red fruits (morello cherry, raspberry) and spices (liquorice). Fruity mouthfeel offering a pleasant structure with firm and smooth tannins and a good flavour persistence.



Famille Ravoire

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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