



MAISON RAVOIRE

FAMILLE RAVOIRE - Maison Ravoire - AOP Saint-Véran White 2024

AOP Saint-Véran, 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 Saint-Véran is made exclusively from Chardonnay grapes, rigorously selected from the heart of 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 thus aims to offer you a tasting rich in conviviality, discovery, and emotion.

TERROIR

Nature of the soils: clay-limestone hillsides of medium depth, South / Southwest exposure at approximately 330 meters above sea level.

IN THE VINEYARD

Average age of the vines: 40 years.

WINEMAKING

Pneumatic pressing, cold static settling, alcoholic fermentation in temperature-controlled stainless steel tanks.

VARIETAL

Chardonnay 100%

TECHNICAL DATA

Residual Sugar: < 2 g/l

SERVING

Ideal serving temperature: 10° to 12°C.

TASTING

Pale yellow dress with golden reflections. Expressive nose combining white flesh fruits, floral notes, and a slightly buttery touch. Full and balanced mouth, carried by a beautiful freshness, with aromas of ripe fruits and a round and elegant finish.

REVIEWS AND AWARDS

90/100

Sélection Bettane & Desseauve

