



MAISON RAVOIRE

FAMILLE RAVOIRE - Maison Ravoire - AOC Crozes-Hermitage White 2024

AOC Crozes-Hermitage, 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 : thick layers of stony soil from different ice age eras combined with red clay.

WINEMAKING

The grapes are hand-picked, fully stemmed and sorted. Optimal extraction is ensured by pump-over stirring. Vatting for an average of three weeks at controlled temperature.

AGEING

The blend is matured for 12 months: 50% in concrete vats and 50% in French oak casks (225 litres) used for two wines. Light filtering on non-spliced wine.

VARIETAL

Marsanne 100%

TECHNICAL DATA

Residual Sugar: < 3 g/l

SERVING

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

TASTING

Dark ruby red colour. Intense and complex bouquet with black fruits; reminiscent of black currant and spices. Mouthfeel offering a potent silky character and elegant tannic structure.

