

FAMILLE RAVOIRE

Depuis 1593



Famille Lambert - AOP Côtes du Rhône Villages Plan de Dieu Rouge 2023

AOP Côtes du Rhône Villages Plan de Dieu, Vallée du Rhône, France

In the heart of the Provence region four successive generations in the Lambert family have been tending to their vineyard with passion since 1935. In 1998, brothers Jean-Claude and Philippe Lambert started to transform the Domaine des Pasquiers they inherited from their grandfather. Today, they manage the vineyard alongside their children with a common commitment: an utmost respect for the vines and the grapes.

PRESENTATION

Each drop of this wine is the result of hard work combined with a constant search for excellence aiming to capture the delicate aromas of this generous terroir. At the foot of the majestic Dentelles de Montmirail mountains, vineyards grow on the Plan de Dieu plateau in a soil composed of red clay and rolled pebbles. This favourable environment enables the ground to soak up the sunrays during the day and release a mild heat during the night, while ensuring the vines have sufficient water to thrive.

TERROIR

Nature of the soils: clay-limestone hillsides.

WINEMAKING

The grapes are harvested at full maturity. After complete stemming, the varietals are vinified separately, followed by a 20 to 30-day vatting period. During the fermentation: two or three pump-overs and/or daily stirring. The wine is blended after six months, followed by a maturing period in concrete vats. The wine is also filtered prior to bottling.

VARIETALS

Carignan, Cinsault, Grenache noir, Syrah

TECHNICAL DATA

Residual Sugar: < 2 g/l

SERVING

Ideal serving temperature: 16° to 18°C.

TASTING

Dark red colour. Deep nose yielding aromas of black berries, stone fruits, and pleasant spices.

Ample and compact on the palate with well-rounded tannins. The finish is long-lasting and spicy. A very generous wine.



