

Olivier Ravoire

FAMILLE RAVOIRE - Olivier Ravoire - AOP Bourgogne Chardonnay White 2025

AOP Bourgogne Chardonnay, Bourgogne, France

Olivier Ravoire sheds light on the history of the Ravoire family by creating this range in honor of the epic of Captain Ravoire - a brave knight from the 16th century - in the Comtat Venaissin in 1593. To achieve this, a term from the lexicon of chivalry has been assigned to each appellation.

PRESENTATION

Our Burgundy Chardonnay is named "Panache". Originally, panache referred to the feather adorning the helmet of knights, a symbol of style, bravery, and elegance on the battlefield. By extension, the word now evokes a certain nobility of attitude, characterized by courage and distinction. Made from a rigorous blend of grapes from the best plots of the appellation, this cuvée aims to offer a tasting experience rich in conviviality and discovery.

TERROIR

Nature of the soils: typical clay-limestone hillsides of Mâconnais, south-facing exposure to benefit from perfect ripening conditions.

WINEMAKING

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

AGEING

Breeding on fine lees in stainless steel tank.

VARIETAL

Chardonnay 100%

TECHNICAL DATA

Residual Sugar: < 2 g/l

SERVING

Ideal serving temperature: 10° to 12°C.

TASTING

A pale yellow dress with golden reflections, shiny and limpid. The delicate and expressive nose reveals aromas of white-fleshed fruits, apple and pear, underlined by citrus notes and a floral touch. The mouth, fresh and balanced, combines liveliness and a round texture brought by aging on fine lees, with a subtle minerality typical of the clay-limestone terroirs of the Mâconnais, which extends into a clear and elegant finish.

