



FAMILLE RAVOIRE

Depuis 1593

Perle de Fruit - IGP Méditerranée White 2024

IGP Méditerranée, France

In French we say "c'est la perle" to describe the excellency. "Perle de Fruit" defines the best what Provence white wine can offer. "Perle de Fruit" is an invitation to an escapade in the heart of Provence. This white wine makes dream of the Mediterranean landscapes, lavender fields, beautiful sunsets, dinners outside...

PRESENTATION

The vineyard is implanted on alternating reliefs, mountains, plateaux and plains with a few scattered hills. The soils were created under the influence of marine oscillations are quite diverse in nature (limestone, clay, conglomeratic or shale) but they are excellent for growing good quality vines.

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

WINEMAKING

The grapes are picked in the coolness of the night, they are subjected to direct pressing followed by racking. The alcoholic fermentation is performed at controlled temperatures in stainless steel vats for between 10 and 15 days

VARIETALS

Clairette 50%, Marsanne 35%, Rolle 15%

TECHNICAL DATA

Residual Sugar: < 2 g/l

SERVING

Ideal serving temperature: from 10°C to 12°C.

TASTING

Very pale colour with beautiful greenish hues. Aromatic nose, combining lemon and vegetal fragrances. The mouthfeel boasts a good attack with notes of citrus fruit

Famille Ravoire

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

