



# FAMILLE RAVOIRE

*Depuis 1593*



## Perle d'Azur - IGP Méditerranée White 2024

IGP Méditerranée, France

Perle d'Azur fits perfectly with the splendid landscapes of the Provencal Mediterranean coast. Boasting a rich and diverse natural heritage that is unique in the world, the region offers exceptional conditions in which the vineyard can grow and thrive sustainably.

### PRESENTATION

Perle Rare, our white wine encapsulates the know-how of passionate winegrowers who work with a terroir that has a strong identity. Discover our cuvée and enjoy a taste of Provence, among the lavender fields, chirping cicadas and sea breeze.

### 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.

### AGEING

The alcoholic fermentation is performed at controlled temperatures in stainless steel vats for between 10 and 15 days.

### VARIETALS

Grenache blanc 60%, Clairette 20%,  
Marsanne 20%

### TECHNICAL DATA

Residual Sugar: < 3 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.

