



FAMILLE RAVOIRE

Depuis 1593



Domaine Bastide de Pigné - IGP Var Rosé

IGP Var, France

Coming from Barjols, after crossing the gorges of Bagarèdes and Vallon Sourn one reaches the village of Correns set in a fertile plain: it is in this preserved natural environment, protected by the Bessillon massif, that is established the Domaine Bastide de Pigné.

PRESENTATION

The vineyard, which has been family-owned since 1703, is now run by Xavier Paul. His approach is fully in-line with that of his neighbour vine-growers who promote traditional agriculture, taking advantage of a unique geographical that is the result of its environment and the typicality of its terroir. However, this approach requires greater attention and presence when tending to the everyday activities.

TERROIR

Nature of the soils: clay-limestone.

IN THE VINEYARD

Average age of the vines: 25 years.

WINEMAKING

The grapes are picked early in the morning, and skin maceration followed by bleeding, then separate vinification of the varietals at controlled temperature

VARIETALS

Grenache noir 30%, Carignan 30%, Cabernet sauvignon 30%, Syrah 5%, Rolle 5%

TECHNICAL DATA

Residual Sugar: < 3 g/l





SERVING

Ideal serving temperature: from 8°C to 10°C.

TASTING

Superb pink colour, verging on salmon. Rather intense floral nose, with notes of ripe fruits and honey. The mouthfeel reveals a sensation of freshness, and full-body. The result is most pleasant in all simplicity.

Famille Ravoire

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

