

FAMILLE RAVOIRE

Depuis 1593



Domaine René Bessac - AOP Côtes du Rhône Villages Plan de Dieu Red 2018

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

Winegrowers for three generations, the Bessac family produces wines according to traditional methods. The parents, Geneviève and René were joined by their sons Hervé and Sébastien in 2000 and 2011.

PRESENTATION

The estate covers 34 hectares (84 acres) distributed over the communes of Violès, Rasteau and Jonquières. The wine cellar is situated on the commune of Violès, in the hamlet of Saint Martin, which used to be a silk farm. The vines are approximately 40 years old on average with some stocks of old Carignans that are more than 60 year old.

TERROIR

Nature of the soils: alluvium terrace of the river Riss, with quaternary limestone gravel on top and a bed of blue clay from the Pliocene era.

IN THE VINEYARD

Average age of the vines: 40 years.

WINEMAKING

Traditional vinification with 2 to 3 weeks vatting after destemming.

VARIETALS

Grenache noir 70%, Syrah 15%, Mourvèdre 10%, Carignan 5%

TECHNICAL DATA

Residual Sugar: < 3 g/l

SERVING

Ideal serving temperature: from 16°C to 18°C.

TASTING

Bright garnet colour. Delicate nose with hints of black berries (blackcurrant) and spices (pepper). Smooth and intense, both silky and supple.

