



FAMILLE RAVOIRE

Depuis 1593



Domaine Manon - AOP Côtes de Provence Rosé 2025

AOP Côtes de Provence, Provence, France

Born in the heart of the Côtes de Provence, Domaine Manon is a 15-hectare estate run by Virginie Migliore. This cuvée reflects the careful work carried out by Virginie, a committed winemaker who is passionate about her terroir.

PRESENTATION

Located near the village of Gonfaron, in the heart of the Côtes de Provence, the estate benefits from a preserved environment where the soil and Mediterranean climate offer ideal conditions for growing vines. It is an environment conducive to the preservation of biodiversity, including an endemic species, the Hermann's tortoise.

TERROIR

Diversity of subsoil composition with crystalline massifs and limestone ridges.

WINEMAKING

The grapes are picked in the freshness of the night at the ideal time to ensure perfect balance between sweetness and acidity.

They are then directly pressed at cool temperature, gently. Only the free-run juices are selected from the wine press in order to retain clear and limpid colours. The juice is placed in vats to ferment at cold temperature so as to preserve the fruity aromas.

AGEING

Maturation on lees after fermentation with occasional pumping over confers added density and complexity to the wine.

VARIETALS

Grenache noir 60%, Cinsault 30%, Syrah 10%

TECHNICAL DATA

Residual Sugar: < 3 g/l

SERVING

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

TASTING

Limpid, brilliant pink colour. Nose revealing aromas of white flowers (honeysuckle) and pit fruits (peach). Rich, potent and fresh mouthfeel, offering remarkable flavour persistence. Its silky smooth structure confers a pleasant long-lasting finish.

Famille Ravoire

340 Rue du Remoulaire, 13300 Salon de Provence - France

Tel. 0490730110 - contact@ravoire.fr

ravoire.fr    

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

