

Olivier Ravoire

FAMILLE RAVOIRE - Olivier Ravoire - AOP Chablis White 2025

AOP Chablis, Bourgogne, France

Olivier Ravoire highlights the history of the Ravoire family by signing this range in honor of the epic of Captain Ravoire - a valiant knight of the 16th century - in the Comtat Venaissin in 1593. To achieve this, a term from the lexicon of chivalry has been assigned to each appellation.

PRESENTATION

Thus, our Chablis is named "Alérion", a term referring to a stylized small heraldic eagle, symbol of nobility. Made from a rigorous blend of grapes from the best plots of the appellation, this cuvée aims to offer a tasting experience rich in conviviality and discovery.

TERROIR

Nature of the soils: Typical Kimmeridgian subsoil of Chablis, composed of calcareous carbonates giving the mineral typicity to the wine.

IN THE VINEYARD

Average age of the vines: 35-40 years.

WINEMAKING

Pneumatic pressing, cold static settling, alcoholic fermentation in temperature-controlled stainless steel tanks followed by malolactic fermentation.

AGEING

Aging on fine lees in stainless steel tank.

TECHNICAL DATA

Residual Sugar: < 2 g/l

SERVING

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

TASTING

Pale yellow dress with green reflections, shiny and clear. Fresh and precise nose on citrus fruits and white-fleshed fruits, supported by a beautiful minerality. The palate is lively and elegant, marked by a beautiful tension, lemony notes, and a persistent saline finish.

