



FAMILLE RAVOIRE

Depuis 1593



Domaine de Vervine - Les Bartavelles - IGP Méditerranée Rosé

IGP Méditerranée, France

It was in 1981, following the accidental death of his father, that Pierre Marseille freshly graduated in pharmacy decided to take up the management of the estate that was created in 1959.

PRESENTATION

He introduced many changes: transformation of the former silk farm, extension and modernisation of the cellar, investment in viticulture and wine production equipment, etc.

To date, the estate's 58 hectares – 143 acres (including 21 hectares – 52 acres – with AOP Vacqueyras classification) are implanted on the Dentelles de Montmirail and Mount Ventoux.

TERROIR

Nature of the soils: clay and limestone.

IN THE VINEYARD

Average age of the vines: 20 years.

WINEMAKING

Direct pressing of the grapes after picking followed by low temperature fermentation of the juice.

VARIETALS

Merlot 35%, Grenache noir 30%, Caladoc 20%, Syrah 15%

TECHNICAL DATA

Residual Sugar: < 3 g/l

SERVING

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

TASTING

Boasting a beautiful rose petal colour with shiny hues, this rosé wine offers subtle notes of red fruit (strawberries, raspberries) that are complemented by mild aromas of white flesh fruit. Surprisingly fresh, it is full-bodied, fruity and particularly rich on the palate.

Famille Ravoire

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

