



FAMILLE RAVOIRE

Depuis 1593

Les Hauts de Roc Salière - IGP Méditerranée White

IGP Méditerranée, France

Situated in the southern part of the Rhône valley, Roc Salière is a place that is steeped in history. The small village of Rocsalière owes its name to its unusual location at the foot of a rocky outcrop. A stone throw away, the 'Rocher des Druides' and ancient cliff dwellings are the subject of many legends since the Middle Ages. Nowadays, nature has reclaimed the place that flourishes out of a respect for the surrounding wildlife and flora.

PRESENTATION

We produce our wines based on these very values, with a constant desire to preserve our ecosystems and their heritage. Our vineyards flourish here in a well-balanced terroir and soil composed of clay-limestone which provide a regular water supply and release at night the heat accumulated throughout the day.

TERROIR

Nature of the soils : clay-limestone.

IN THE VINEYARD

Average age of the vines: 15 years.

WINEMAKING

Cold maceration for 18 hours. Run off, pressing, clarification, and fermentation in stainless steel vats.

VARIETAL

Viognier 100%

TECHNICAL DATA

Residual Sugar: < 3 g/l

SERVING

Ideal serving temperature: 16°C - 18°C.

TASTING

Shiny pale colour. The nose yields strong and silky aromas of yellow fruits with floral notes. The mouthfeel is delicate, fatty, and pleasantly long-lasting.

REVIEWS AND AWARDS

Médaille de Bronze
International Wine & Spirits Competition

