

FAMILLE RAVOIRE - Olivier Ravoire - AOP Condrieu White 2024

AOP Condrieu, Vallée du Rhône, France

By naming this range in honour of the epic of Capitan Ravoire – a valiant knight in the 16th century in the Comtat Venaissin in 1593 - Olivier Ravoire was keen to highlight the history of the Ravoire family. In this respect, the different appellations have been named using terms associated with chivalry.

PRESENTATION

"Archivolte", the name of our Condrieu vintage, refers a set of rows of molded and decorated voussiors forming the arches supporting the walls or vaults of a building in the Middle Ages.

The vintage is the result of a meticulous blend of grapes from the best plots in the appellation. This wine was created to offer a rich tasting experience to share and discover.

TERROIR

Nature of the soil: Slopes of friable granite rich in clays.

IN THE VINEYARD

Average age of the vines: 45 years.

WINEMAKING

The harvest is manual and sorted, followed by a direct pressing of the grapes. Alcoholic fermentation takes place directly in new barrels and results in a wine.

AGEING

Aging in the same barrels for 10 months, with stirring during the first weeks following fermentation.

VARIETAL

Viognier 100%

TECHNICAL DATA

Residual Sugar: < 2 g/l

SERVING

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

TASTING

Pale golden dress with golden reflections. The nose offers buttery notes, ripe fruits: mango, peach, and apricot. The palate is round and smooth, with buttery and ripe fruit flavors, a touch of spices, and a beautiful length.

