



FAMILLE RAVOIRE

Depuis 1593



Domaine des Lices - IGP Var Rosé

IGP Var, France

Nestled in a beautiful environment at Saint-Maximin-la-Sainte Baume at the very heart of the Var department, Domaine des Lices spreads out at the foot of mount Sainte Baume, halfway between the sea and the foothills of the Alps.

PRESENTATION

When the grandparents of Jean-Paul Decomis bought the estate back in 1920, vines had already been growing there for many years. The vineyard enjoys a warm and dry microclimate with cool temperatures in the night thanks to the massif of Sainte Baume to the south and Sainte Victoire to the north. The Mistral, a north wind that is beneficial to the vines combined with generous sunshine contribute to preserve the natural balance of the vineyard and its environment.

TERROIR

Nature of the soils: clay-limestone.

IN THE VINEYARD

Average age of the vines: 15 years.

WINEMAKING

The grapes are picked early in the morning before it gets too hot, this is followed by direct pressing and low temperature fermentation, which ensures that the full aromatic potential is expressed.

VARIETALS

Syrah 30%, Grenache noir 20%, Cabernet sauvignon 20%, Carignan 10%, Cinsault 10%, Merlot 5%, Rolle 5%

TECHNICAL DATA

Residual Sugar: < 3 g/l

SERVING

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

TASTING

Brilliant very pale pink colour. Pleasant nose, with notes of strawberries and exotic fruit (mango, litchi) The mouthfeel is ample and quite pleasing, with a finish on favours of red fruits, morello cherry and peaches.

Famille Ravoire

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

