



FAMILLE RAVOIRE

Depuis 1593



La Poulardière - AOP Côtes du Rhône Red 2022 Organic

AOP Côtes du Rhône, Vallée du Rhône, France

The name 'LA POULARDIÈRE' comes from the nickname given to an old plot of Grenache vines in the Southern part of the Côtes du Rhône appellation. This small vineyard was implanted next to a farm from which the chickens used to come over to dig up worms and eat the harmful insects. In doing so they contributed to maintain the ecological balance of the vine.

PRESENTATION

We are acutely aware of our environment and the need to preserve the soils. As a result, our wines are produced according to organic agriculture and satisfy strict requirements. We favour the development of living species in the very heart of the vineyards in order to provide the nutriment that are essential to their growth.

We are committed to ensuring the long-term preservation of our exceptional terroir and work with production and vinification methods that rely on the precise management of our water and energy resources. Naturally, we also ensure that all our activities are carried out in harmony with the surrounding wildlife and flora.

TERROIR

Nature of the soils: clay-limestone alluvium terraces and clay.

WINEMAKING

The grapes are picked when they have reached optimal phenolic maturity. They are then stemmed and treading, followed by vatting in concrete vats for approximately twenty days. The vinification method is traditional with extraction using pumping over which frequency is determined when tasting the musts.

VARIETALS

Grenache noir 65%, Syrah 35%

TECHNICAL DATA

Residual Sugar: < 3 g/l

SERVING

Ideal serving temperature: from 16°C to 18°C.

TASTING

Very deep red colour. Aromatic nose revealing ripe fruit, blackcurrant and black cherry. The attack is smooth, then yields silky matter reminiscent of black fruit and spices. Suave and extended finale, combining the complex mellow aromas of black fruits.

