



FAMILLE RAVOIRE

Depuis 1593



Famille Ravoire - Bastide - AOP Cassis Blanc 2025

AOP Cassis, Provence, France

PRESENTATION

Founded in 1714 and remaining in the same family since, this estate has splendid 18th-century vaulted cellars, as well as the most advanced winemaking and bottling tools. Today under the leadership of François Paret and his daughter Jérôme, this estate was instrumental in the creation of the A.O.C. in 1936, and is now a reference in the appellation, recognized by all professionals.

TERROIR

Clay-limestone soils.

WINEMAKING

Rigorous selection of the harvest, plus sorting table. Destemming. Cooling before pressing. Thermoregulated pneumatic press. Maceration and fermentation tanks at controlled temperature.

VARIETALS

Clairette, Marsanne, Ugni blanc

TECHNICAL DATA

Residual Sugar: < 3 g/l

SERVING

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

TASTING

Clear golden robe. Nose with notes of fresh fruits at first (green apple, grapefruit) then a great richness of exotic fruits (pineapple) and honey.

FOOD PAIRINGS

Grilled fish, sea bream, red mullet, shellfish, bouillabaisse, spicy dishes, hard cheeses and goat cheeses.

Famille Ravoire

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

