



FAMILLE RAVOIRE

Depuis 1593



Domaine d'Aigues - AOP Luberon Red 2023

AOP Luberon, Vallée du Rhône, France

The name of this Domaine comes from the 'pays d'Aigues', a geographical region delimited by the Luberon to the north and the Durance to the south. 'Aigues' comes from the Occitan 'aiga' meaning water. This estate has natural reserves of water that enable the grapes to reach their full phenolic maturity, even during the dry years when the vines are subjected to severe water stress.

PRESENTATION

The Domaine is owned by Henri Pancin, and managed by Vincent Ratz; Elise Pottier is in charge of the vinification. The three of them are perfectionists, each year they endeavour to extract the very best from one of the most beautiful terroirs of this appellation.

TERROIR

Nature of the soils: limestone-clay and sand from the Miocene era.

IN THE VINEYARD

Average age of the vines: 25 years.

WINEMAKING

Traditional vinification with full stemming followed by cold skin maceration for three days and vatting for three weeks to ensure optimal extraction.

VARIETALS

Syrah 60%, Grenache noir 20%, Carignan 15%, Cinsault 5%

TECHNICAL DATA

Residual Sugar: < 3 g/l





SERVING

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

TASTING

Deep garnet red colour with purple hues. Intense and complex nose opening on aromas of wild berries (blackberry) and pit fruits (figs). Potent and lasting mouthfeel offering smooth tannins with remarkable concentration.

Famille Ravoire

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

