



FAMILLE RAVOIRE

Depuis 1593

Domaine de Vervine - AOP Vacqueyras Rouge 2018

AOP Vacqueyras, Vallée du Rhône, France

It was in 1981, following the accidental death of his father, that Pierre Marseille freshly graduated in pharmacy decided to take up the management of the estate that was created in 1959.

PRESENTATION

He introduced many changes: transformation of the former silk farm, extension and modernisation of the cellar, investment in viticulture... To date, the estate's 58 hectares are implanted on the Dentelles de Montmirail and Mount Ventoux.

TERROIR

Soil composition: High stony terraces with sandy soft rock subsoil.

IN THE VINEYARD

Average age of the vines: 55 years.

WINEMAKING

Traditional vinification with partial destemming.

AGEING

15 days of vatting in concrete vats at controlled temperature.

VARIETALS

Grenache noir 65%, Syrah 30%, Mourvèdre 5%

TECHNICAL DATA

Residual Sugar: < 3 g/l

SERVING

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

TASTING

Deep ruby red colour. Complex nose revealing crystallized red fruits with spices and a hint of liquorice. Full-bodied and round on the palate with a tannic structure and a remarkable persistence of flavours.



Famille Ravoire

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

