



FAMILLE RAVOIRE

Depuis 1593

Philippe Lambert - AOP Côtes du Rhône Villages Sablet Red

AOP Côtes du Rhône Villages Sablet, Vallée du Rhône, France

In the heart of Provence, the Lambert family, dedicated to the vine since 1935, has instilled an unwavering passion in four successive generations. The Lambert brothers, Jean-Claude and Philippe, have since 1998, transformed the Domaine des Pasquiers inherited from their grandfather and now ensure its management alongside their children, with a shared commitment: the absolute respect for the vine and the fruit.

PRESENTATION

Each drop of this wine embodies hard work and a relentless pursuit of excellence, with the mission of capturing the exquisite aromas of this generous terroir. These jewels, infused with the sun's rays, nourish the vine during the day while emitting a gentle warmth as night falls, thus preserving its brilliance in the face of drought.

TERROIR

Clay-limestone soils on the hillsides of Sablet.

IN THE VINEYARD

Average age of the vines: 40 years.

WINEMAKING

Total destemming with fermentation for 20 to 25 days in concrete tanks at a temperature of 25°C.

AGEING

Breeding for 3 months in concrete tank.

VARIETALS

Grenache noir 60%, Syrah 30%, Mourvèdre 10%

TECHNICAL DATA

Residual Sugar: < 3 g/l

SERVING

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

TASTING

Dress of a deep ruby color. Nose with aromas of small black fruits (black cherry, blackcurrant). Frank and fruity attack; aromas of sweet spices and licorice in the finish giving a beautiful power and length.

FOOD PAIRINGS

Duck breast with honey, Provencal-style roast pork, Eggplant moussaka.



Famille Ravoire

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

