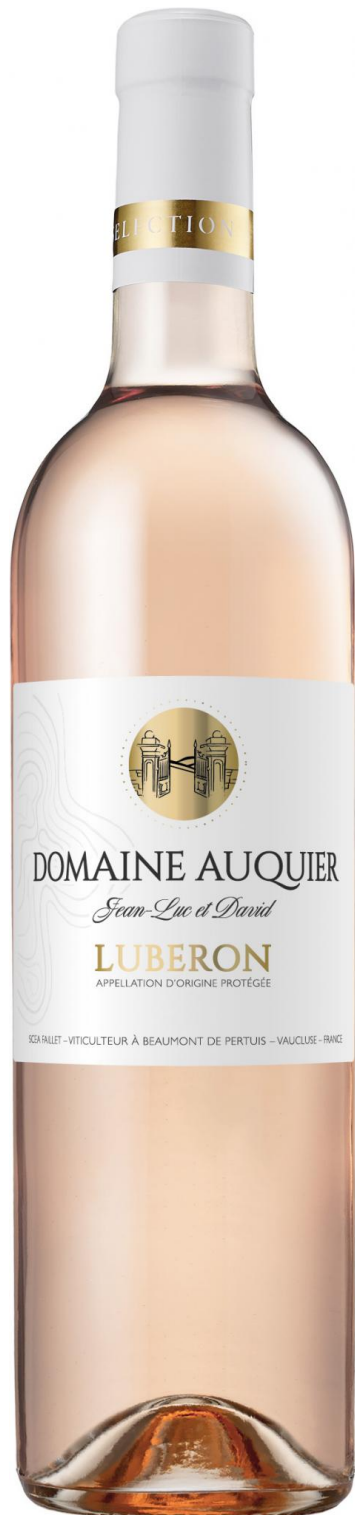




FAMILLE RAVOIRE

Depuis 1593



Domaine Auquier - AOP Luberon Rosé 2023

AOP Luberon, Vallée du Rhône, France

It is only in 1972 that the olive trees and almond trees of the family estate acquired in 1934 were progressively replaced with vines. The entrance to the Domaine features an old wind pump that used to provide the estate with water.

PRESENTATION

For 34 years, the two brothers Claude and Jean-Luc Auquier have applied the 'lutte raisonnée' method, seeking to reduce the use of chemical pesticides.

The 31 hectares (77 acres) are essentially planted on the clay-limestone plateau of 'Le Seuil' at an altitude of 430 m. Another plot of 3 hectares (7 acres) is planted on sandy soil, near Saint Gervais on the commune of Beaumont de Pertuis.

TERROIR

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

IN THE VINEYARD

Average age of the vines: 25 years.

WINEMAKING

The grapes are picked in the freshness of the night, then undergo short skin maceration and fermentation at controlled temperature.

VARIETALS

Grenache noir 50%, Syrah 50%

TECHNICAL DATA

Residual Sugar: < 3 g/l

SERVING

Ideal serving temperature: from 8°C to 10°C.

TASTING

Deep pink colour. Nose opening on aromas of red fruits (strawberry) and pit fruits (pears). Fresh and fruity mouthfeel; pleasantly supple.

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

