

Olivier Ravoire

FAMILLE RAVOIRE - Olivier Ravoire - AOP Vacqueyras Blanc 2025

AOC Vacqueyras, Vallée du Rhône, France

By naming this range in honour of the epic of Capitan Ravoire – a valiant knight in the 16th century in the Comtat Venaissin in 1593 - Olivier Ravoire was keen to highlight the history of the Ravoire family. In this respect, the different appellations have been named using terms associated with chivalry.

PRESENTATION

“Pavois”, the name of our Vacqueyras vintage, refers to the large shields used by knights in the Middle Ages.

The vintage is the result of a meticulous blend of grapes from the best plots in the appellation. This wine was created to offer a rich tasting experience to share and discover.

TERROIR

The vineyard is situated in the village of Vacqueyras, in the Bel Air district, and grows on clay marl soil.

WINEMAKING

The grapes are hand-picked and stemmed, followed by direct pressing, cold settling, and fermentation in stainless-steel vats.

AGEING

Stainless-steel vats. Maturation: 6 months.

VARIETALS

Roussanne 50%, Clairette 25%, Viognier 25%

TECHNICAL DATA

Residual Sugar: < 2 g/l

SERVING

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

TASTING

Light yellow colour, floral and citrus fruit. A complex and delicate wine that is unctuous in the mouth. Can be enjoyed immediately or kept for 3 to 4 years.

