



FAMILLE RAVOIRE

Depuis 1593

Cuvée des Lices - AOP Coteaux Varois en Provence Rosé 2024

AOP Coteaux varois en Provence, Provence, France

As early as in II BC, the Romans settled on the Ligurian lands that has been colonised four centuries earlier by the Phocéans who founded the city of Massalia, Marseille. They developed winegrowing in the region and created the Provincia Romana: Provence.

PRESENTATION

The Terroir included in the production area belongs to the natural region of the "limestone Provence", which is strictly delimited within twenty-eight villages that surround Brignoles. The altitude (350 m average, 500 m for the highest plots) as well as the massifs of Sainte-Baume to the west, Bessillons to the north and Barres de Cuers to the south that protect from maritime influences means that the Coteaux Varois en Provence enjoy a more continental climate.

Cuvée des Lices is the result of the exacting blending carried out by our own teams based on some of the best vats from our partner winegrowers. A wine that rhymes with art de vivre and sharing.

TERROIR

Nature of the soils: clay limestone.

WINEMAKING

The grapes are picked early in the morning so as to press the fruit directly after picking. This is followed by low-temperature clarification then fermentation using yeasts selected for their high thiol yield.

VARIETALS

Grenache noir 60%, Cinsault 35%, Syrah 5%

TECHNICAL DATA

Residual Sugar: < 3 g/l

SERVING

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

TASTING

Limpid, brilliant pink colour. Nose revealing aromas of white flowers (honeysuckle) and pit fruits (peach). Rich, potent and fresh mouthfeel, offering remarkable flavour persistence. Its silky smooth structure confers a pleasant long-lasting finish.



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

