



# MAISON RAVOIRE

## FAMILLE RAVOIRE - Maison Ravoire - AOP Cornas Red 2025

AOC Cornas, Vallée du Rhône, France

Established in France since 1593, generation after generation the Ravoire family has rooted its history in the heart of the Rhône Valley. Drawing on the family's deep connection with the vineyard, Maison Ravoire wines are a tribute to the meticulous work of passionate men and women who tend to the land in search of excellence, mindful of the preservation of the terroirs.

### PRESENTATION

This wine is the result of the rigorous blending of grapes from the best plots in the appellation. Enhanced through careful vinification and maturation, it reveals the potential of each of the selected terroirs. The cuvée was created to offer a tasting experience rich in conviviality, discoveries, and emotions.

### TERROIR

Nature of the soils: Hillsides arranged in terraces, mainly composed of granites that have transformed over time into clayey sands.

### IN THE VINEYARD

Average age of the vines: 60 years

### WINEMAKING

The grapes are harvested by hand and destemmed entirely. After a cold pre-fermentation maceration, alcoholic fermentation takes place in temperature-controlled tanks up to 30°C, followed by maceration with light pump-overs until draining.

### AGEING

12 to 18 months in barrels, 70% of barrels from 1 to 3 wines and 30% new barrels.

### VARIETAL

Syrah 100%

### TECHNICAL DATA

Residual Sugar: Less than 2 g/l

### SERVING

Ideal serving temperature: 16 to 18°C.

### TASTING

Wild nose, marked by black fruits (blackberry, blackcurrant) with menthol notes. The palate is smooth, with flavors of licorice stick, the tannic structure is imposing and requires a few hours of aeration before tasting or time to soften.

