



MAISON RAVOIRE

Famille Ravoire - Maison Ravoire - AOP Vacqueyras White 2025

AOC Vacqueyras, 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

Our Vacqueyras 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

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.

