



MAISON RAVOIRE

FAMILLE RAVOIRE - Maison Ravoire - AOP Cairanne Rouge 2025

AOP Cairanne, 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

Stony terraces composed of red clay and white limestone clay.

IN THE VINEYARD

Average age of the vines : 40 years.

WINEMAKING

The grapes are picked at the peak of their phenolic maturity, stemmed, treaded then subjected to cold skin maceration for 48 hours. Then each varietal is vinified separately with alcoholic fermentation at controlled temperature around 25°C rising to 30°C over the last days of fermentation. Optimal phenolic extraction is achieved with two daily pump-overs.

AGEING

The blend is placed to mature for 10 months in concrete vats, followed by light filtering on non-spliced wine.

VARIETALS

Grenache noir 60%, Syrah 40%

SERVING

Ideal serving temperature : from 16°C to 18°C.

TASTING

Dark colour with violet hues. Intense nose with aromas of black fruits (dark cherry, blackcurrant) and spices. Supple and potent mouth feel with velvety tannins. Overall, a beautiful wine that is both potent and elegant.

