



MAISON RAVOIRE

FAMILLE RAVOIRE - Maison Ravoire - AOP Chablis White 2025

AOP Chablis, Bourgogne, France



Established in France since 1593, the Ravoire family has anchored its history generation after generation in the heart of the Rhône Valley. Faithful to this heritage and driven by this passion for great terroirs, it now extends its expertise to Burgundy, an emblematic land of exceptional wines through the Maison Ravoire range.

PRESENTATION

Our Chablis is made exclusively from Chardonnay grapes, carefully selected from the heart of the finest plots in the appellation. Its vinification and aging, carried out with precision, reveal all the richness and uniqueness of this great Burgundian terroir. This cuvée thus aims to offer you a tasting rich in conviviality, discovery, and emotion.

TERROIR

Nature of the soils: Typical Kimmeridgian subsoil of Chablis, consisting of calcareous carbonates giving the wine its mineral typicity.

IN THE VINEYARD

Average age of the vines: 35-40 years.

WINEMAKING

Pneumatic pressing, cold static settling, alcoholic fermentation in thermoregulated stainless steel tanks followed by malolactic fermentation.

AGEING

Breeding on fine lees in stainless steel tank.

VARIETAL

Chardonnay 100%

TECHNICAL DATA

Residual Sugar: < 2 g/l

SERVING

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

TASTING

Pale yellow dress with green reflections, shiny and clear. Fresh and precise nose on citrus fruits and white-fleshed fruits, supported by a beautiful minerality. The mouth is lively and elegant, marked by a beautiful tension, lemony notes, and a persistent saline finish.

