



MAISON RAVOIRE



Maison Ravoire - AOP Côtes du Rhône Rouge 2025

AOP Côtes du Rhône, 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; clay-limestone.

IN THE VINEYARD

Average age of the vines: 55 years.

WINEMAKING

The grapes are picked at the peak of their phenolic maturity, stemmed, and treading. This is followed by alcoholic fermentation at controlled temperature with mild regular extraction using pump-over. Vatting lasts approximately twenty days.

AGEING

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

VARIETALS

Grenache noir 70%, Syrah 30%

TECHNICAL DATA

Residual Sugar: < 2 g/l

SERVING

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

TASTING

Ruby red colour with garnet hues. Generous spicy nose balanced with aromas of red fruits. Ample and silky mouth feel, with pleasant melted tannins.

