



# FAMILLE RAVOIRE

*Depuis 1593*



## Roches de Fontrouvière - AOP Coteaux Varois en Provence Rosé 2023

AOP Coteaux varois en Provence, Provence, France

The vineyard of Coteaux Varois en Provence is situated in the heart of 'limestone Provence' where it grows in narrow basins and valleys. Production is geographically limited to an area of twenty-eight towns and villages. The terroir owes much of its character to the nature of the soil: a series of limestone and clay-limestone folds that run from east to west alternating with zones of rolled pebbles and flint.

### PRESENTATION

The vineyards of our Roches de Fontrouvière wine grow at an altitude of 350 metres on average, 500 metres for the higher plots. They are protected from the maritime climate by rocky massifs on either side: Sainte-Baume to the west, Bessillons to the north and Barres de Cuers to the south. These characteristic rock formations play an essential part in the development of the vines.

"Roches de Fontrouvière" is the result of meticulous blending that aims to reveal the true expression of this exceptional appellation. The typicity and character of its terroir contribute to make this rosé an aromatic, gourmet and elegant wine.

### TERROIR

Nature of the soils: clay limestone.

### WINEMAKING

The grapes are picked early in the morning so as to press the fruit directly after picking. This is followed by low-temperature clarification then fermentation using yeasts selected for their high thiol yield.

### VARIETALS

Grenache noir 60%, Syrah 20%, Cinsault 10%, Cabernet sauvignon 5%, Ugni blanc 5%

### TECHNICAL DATA

Residual Sugar: < 3 g/l

### SERVING

Ideal serving temperature: from 8°C to 10°C.

### TASTING

Brilliant pale pink colour. Intense nose yielding notes of red fruit (raspberries) and stone fruit (peaches). The mouthfeel is fruity and tense, offering both freshness and good length on the palate.

