



# FAMILLE RAVOIRE

*Depuis 1593*



## Perle de Valensole - IGP Alpes de Haute-Provence Rosé

IGP Alpes de Haute-Provence, France

Situated in the heart of the Alpes-de-Haute-Provence Valensole is one of the largest villages in France in terms of its area. Known as the breadbasket of the region, its 800 km<sup>2</sup> plateau is mainly dedicated to growing lavender but there is also winegrowing on a more limited scale.

### PRESENTATION

The quality and typicity of this unique terroir associated with Mediterranean- Alpine climate offer ideal conditions for vineyards. Sheltered from strong winds and extreme weather, the wines are lighter and more aromatic than vintages made from grapes that grow at a lower altitude to the south.

“Perle de Valensole” is rooted in this exceptional landscape and region. The wine is produced according to a method that respects the surrounding fauna and flora and is the result of a strict method aiming to illustrate the typicity and unique character of the appellation.

### TERROIR

Nature of the soils: sandy loam soil with some schist and granite.

### WINEMAKING

The grapes are picked early in the morning so as to proceed with direct pressing on the freshly picked fruit. This is followed by a low temperature fermentation (between 10 to 15 days) which ensures that the full aromatic potential is expressed.

### VARIETALS

Grenache noir 30%, Muscat blanc à petits grains 30%, Merlot 25%, Syrah 15%

### TECHNICAL DATA

Residual Sugar: < 3 g/l

### SERVING

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

### TASTING

Pale pink colour. The nose yields aromas of red berries with a touch of floral notes. The mouthfeel is pleasantly complex with a remarkable balance between freshness and minerality on the finish.

