



FAMILLE RAVOIRE

Depuis 1593

La Poulardière - AOP Côtes du Rhône Rosé 2024

AOP Côtes du Rhône, Vallée du Rhône, France

The name 'LA POULARDIÈRE' comes from the nickname given to an old plot of Grenache vines in the Southern part of the Côtes du Rhône appellation. This small vineyard was implanted next to a farm from which the chickens used to come over to dig up worms and eat the harmful insects. In doing so they contributed to maintain the ecological balance of the vine.

PRESENTATION

Our in-house oenologist and partner winegrowers are proud to propose this cuvee that is the result of a careful selection and blend. The rigorous selection of vineyards that are typical and representative of the best terroirs in the Côtes du Rhône appellation is essential to our quest to offer optimal quality.

In line with the age-old tradition of great wines from the Southern Rhone region of France LA POULARDIÈRE blend is composed essentially of Grenache complemented with Syrah. LA POULARDIÈRE rosé will appeal to connoisseurs thanks to its roundness, fruitiness and freshness.

TERROIR

Nature of the soils: clay-limestone alluvium terraces and clay.

WINEMAKING

Direct pressing then cold clearing. The alcoholic fermentation requires approximately 20 days at controlled temperature around 15° Celsius.

VARIETALS

Grenache noir 85%, Syrah 15%

TECHNICAL DATA

Residual Sugar: < 2 g/l

SERVING

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

TASTING

Clear light pink colour. Nose offering notes of red fruits (redcurrant, cherry), citrus fruit (grapefruit) with a hint of mint. Sharp mouthfeel backed by a pleasant freshness on the palate, balanced by a touch of ropiness.



Famille Ravoire

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

