

# Olivier Ravoire

## FAMILLE RAVOIRE - Olivier Ravoire - AOP Condrieu White 2023

AOP Condrieu, Vallée du Rhône, France

By naming this range in honour of the epic of Capitan Ravoire – a valiant knight in the 16th century in the Comtat Venaissin in 1593 - Olivier Ravoire was keen to highlight the history of the Ravoire family. In this respect, the different appellations have been named using terms associated with chivalry.

### PRESENTATION

"Archivolte", the name of our Condrieu vintage, refers a set of rows of molded and decorated voussoirs forming the arches supporting the walls or vaults of a building in the Middle Ages.

The vintage is the result of a meticulous blend of grapes from the best plots in the appellation. This wine was created to offer a rich tasting experience to share and discover.

### TERROIR

Nature of the soil: Slopes of friable granite rich in clays.

### IN THE VINEYARD

Average age of the vines: 45 years.

### WINEMAKING

The harvest is manual and sorted, followed by a direct pressing of the grapes. Alcoholic fermentation takes place directly in new barrels and results in a wine.

### AGEING

Aging in the same barrels for 10 months, with stirring during the first weeks following fermentation.

### VARIETAL

Viognier 100%

### TECHNICAL DATA

Residual Sugar: < 2 g/l

### SERVING

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

### TASTING

Pale golden dress with golden reflections. The nose offers buttery notes, ripe fruits: mango, peach, and apricot. The palate is round and smooth, with buttery and ripe fruit flavors, a touch of spices, and a beautiful length.

