



MAISON RAVOIRE

FAMILLE RAVOIRE - Maison Ravoire - AOP Rasteau Rouge 2025

AOC Rasteau, Vallée du Rhône, France

The Maison Camille Blanc range results from a blend of tradition and modernity in the heart of the Rhône valley. A careful selection of the best grapes in the vineyard ensures elegance, refinement, and authenticity. Our wines owe their unique character to the work of passionate men and women who are keen to transform the terroir into an invitation to share.

PRESENTATION

Our Rasteau – old vines – reveals its character through pronounced aromas and a delicate length on the palate. This illustrates our teams' enthusiasm for their work both in the vineyard and the cellar. This wine reflects our terroir, it invites you to the table and holds the promise of a rich and pleasing experience.

TERROIR

Nature of the soils: combinations of red clay, sand, limestone and round pebbles.

IN THE VINEYARD

Average age of the vine stocks: 40 years old.

WINEMAKING

Traditional vinification with 3 weeks vatting after destemming, pumping-over and releases.

AGEING

10 months in concrete vats.

VARIETALS

Grenache noir 80%, Syrah 20%

TECHNICAL DATA

Residual Sugar: < 3 g/l

SERVING

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

TASTING

Bright garnet colour. Delicate nose with hints of black berries (blackcurrant) and spices (pepper). Smooth and intense, both silky and supple.

REVIEWS AND AWARDS

90/100
Andreas Larsson

