



# FAMILLE RAVOIRE

*Depuis 1593*



## Esprit de Sainte Victoire - AOP Côtes de Provence Sainte-Victoire Rosé 2025

AOP Côtes de Provence Sainte-Victoire, Provence, France

Painted by Cézanne and admired by lovers of the beautiful luminosity that fills the pays d'Aix-en-Provence, Mount Sainte Victoire is a unique listed and protected site where nature is privileged.

### PRESENTATION

The vines grow between pine trees and olive trees on the Southern slope of the impressive rocky mount, spreading over perfectly exposed hillsides. In addition to natural sunlight the grapes also benefit from reverberation as the sunrays are reflected on the white stone of the mountain: this unique luminosity facilitates photosynthesis and increases the density of grapes on the bunches.

The vineyard is run by Jean-Claude Lopez . It enjoys a microclimate and grows on stony soil, with poor subsoil which offer favourable conditions to obtain quality grapes and confers natural suppleness to the wines.

### TERROIR

Nature of the soils: clay-limestone with crushed pebbles.

### IN THE VINEYARD

Average age of the vines: 35 years.

### WINEMAKING

The grapes are picked early in the morning, they are washed at low temperature less than 10 °C, fermented at temperatures between 16 and 18°C.

### AGEING

Placed to ferment on fine dregs for approximately weeks.

### VARIETALS

Grenache noir 80%, Syrah 10%

### TECHNICAL DATA

Residual Sugar: < 3 g/l

### SERVING

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

### TASTING

Pleasant rose petal pink. Intense nose opening onto notes of red berries and nectarine. Refreshing suave mouthfeel with nuances of exotic fruit, red fruits and citrus fruit.

### REVIEWS AND AWARDS

Médaille  
Argent  
Concours des Vins des Courtiers Assermentés de France – Argent

