



FAMILLE RAVOIRE

Depuis 1593

Jas des Olivades - IGP Alpes de Haute-Provence Rosé 2023

IGP Alpes de Haute-Provence, France



"Jas des Olivades " is rooted in an 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 Alpes de Haute Provence.

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.

TERROIR

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

IN THE VINEYARD

Average age of the vines: 20 years.

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 60%, Syrah 20%, Cinsault 10%, Muscat blanc à petits grains 10%

TECHNICAL DATA

Residual Sugar: < 3 g/l

SERVING

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

TASTING

Superb pink colour, verging on salmon. Rather intense floral nose, with notes of strawberry and exotic fruits. The mouthfeel reveals a sensation of freshness, and full-body. It reveals a remarkably long finish.

Famille Ravoire

340 Rue du Remoulaire, 13300 Salon de Provence
Tel. 0490730110 - contact@ravoire.fr
ravoire.fr



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

