



MAISON RAVOIRE

FAMILLE RAVOIRE - Maison Ravoire - AOP Meursault White 2024

AOP Meursault, Bourgogne, France



Established in France since 1593, the Ravoire family has anchored its history generation after generation in the heart of the Rhône Valley. Faithful to this heritage and driven by a passion for great terroirs, it now extends its expertise to Burgundy, an emblematic land of exceptional wines through the Maison Ravoire range.

PRESENTATION

Our Meursault is made exclusively from Chardonnay grapes, rigorously selected from the heart of the finest plots of the appellation. Its vinification and aging, carried out with precision, reveal all the richness and uniqueness of this great Burgundian terroir. This cuvée thus aims to offer you a tasting rich in conviviality, discovery, and emotion.

TERROIR

Nature of the soils: Deep clay-limestone, plowed and not weeded, locality called "Les Clous".

IN THE VINEYARD

Average age of the vines: 90 years.

WINEMAKING

Pneumatic pressing, static cold settling, alcoholic fermentation in temperature-controlled stainless steel tanks.

AGEING

Malolactic fermentation and aging on lees in French oak barrels for 12 to 18 months.

VARIETAL

Chardonnay 100%

TECHNICAL DATA

Residual Sugar: Less than 2. g/l

SERVING

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

TASTING

The dress is pale gold. The nose is elegant and complex, combining white flesh fruits, buttery notes, and hazelnut nuances, enhanced by a fine minerality evoking flint and a subtle woody touch. The mouth is ample and generous, perfectly balanced by a beautiful freshness, revealing aromas of ripe fruits and a long, round, and delicately toasted finish.

REVIEWS AND AWARDS

90/100
Sélection Bettane & Desseave

