



MAISON RAVOIRE

FAMILLE RAVOIRE - Maison Ravoire - AOP Côtes du Rhône Blanc 2025

AOP Côtes du Rhône, Vallée du Rhône, France

Established in France since 1593, generation after generation the Ravoire family has rooted its history in the heart of the Rhône Valley. Drawing on the family's deep connection with the vineyard, Maison Ravoire wines are a tribute to the meticulous work of passionate men and women who tend to the land in search of excellence, mindful of the preservation of the terroirs.

PRESENTATION

This wine is the result of the rigorous blending of grapes from the best plots in the appellation. Enhanced through careful vinification and maturation, it reveals the potential of each of the selected terroirs. The cuvée was created to offer a tasting experience rich in conviviality, discoveries, and emotions.

TERROIR

Stony, clay-limestone.

IN THE VINEYARD

Average age of the vines: 40 years.

WINEMAKING

The grapes are treading then stemmed. This is followed by cold pre-fermentation maceration, then pneumatic pressing. Vinification at low temperature.

AGEING

The blend is placed in steel vats to mature on fine dregs for three months.

VARIETALS

Grenache blanc 60%, Viognier 30%, Clairette 10%

TECHNICAL DATA

Residual Sugar: < 3 g/l

SERVING

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

TASTING

Translucent yellow colour with golden hues. Jammy nose, charming with aromas of citrus and acacia flowers. Fine and ample mouthfeel; full-bodied offering a broad aromatic expression.

