

FAMILLE RAVOIRE

Depuis 1593



Roches Marines - AOP Cassis White 2024

AOP Cassis, Provence, France

More than 2,600 years ago, the Phoceans founded the city of Marseille. At the same time they planted the first vine stocks around the bay of Cassis. They introduced the Ugni blanc varietal that is still grows there today. Later the Romans perpetuated the wine-growing activity around Cassis and shipped the wine by sea. Many amphora have been found in the bay.

PRESENTATION

In the XVIth century, Cassis sealed its destiny: the vineyard became specialised in the production of white wines, and in 1936 it obtained the Appellation d'Origine Contrôlée label of quality, one of the oldest in France. The vines around Cassis are planted essentially on the hillsides of Cap Canaille, forming a circus that faces the Mediterranean Sea (photo above). The landscape features many 'restanques' (photo hereunder): stone walls erected by the winegrowers to hold up the vines on the steep rocky hillsides. As for the famous Calanques, they run along the coast between Marseille and Cassis for approximately 20 km: these white limestone cliffs tower 400 m above the Mediterranean Sea and are the emblematic natural heritage of Cassis.

TERROIR

Nature of the soils: white limestone

WINEMAKING

The grapes are picked by hand, then stemmedand treaded. This is followed by pneumatic pressing, skin maceration, cold racking, and fermentation at controlled temperature (between 18°C and 22°C).

VARIETALS

Clairette 40%, Marsanne 30%, Ugni blanc 10%, Bourboulenc 10%

TECHNICAL DATA

Residual Sugar: < 2 g/l

SERVING

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

TASTING

Pale yellow colour with brilliant hues. Nose yielding aromas of white flowers and citrus fruit enhanced with touches of minerality and iodine brought by the terroir. Mineral mouthfeel with flavours of honey and quince. Remarkable balance resulting in a wine that is ample, ropy and fresh.

