

# Olivier Ravoire

## FAMILLE RAVOIRE - Olivier Ravoire - AOP Cornas Red 2023

AOC Cornas, Vallée du Rhône, France

By naming this range in honour of the epic of Capitan Ravoire – a valiant knight in the 16th century in the Comtat Venaissin in 1593 - Olivier Ravoire was keen to highlight the history of the Ravoire family. In this respect, the different appellations have been named using terms associated with chivalry.

### PRESENTATION

"Spalière", the name of our Cornas vintage, refers to a piece of a soldier's armor that protects the shoulders, worn by knights in the Middle Ages.

The vintage is the result of a meticulous blend of grapes from the best plots in the appellation. This wine was created to offer a rich tasting experience to share and discover.

### TERROIR

Nature of the soil: Hillsides arranged in terraces, mainly composed of granites that have transformed over time into clayey sands.

### IN THE VINEYARD

Average age of the vines: 60 years

### WINEMAKING

The harvest is manual and the grapes are fully destemmed. After a cold pre-fermentation maceration, alcoholic fermentation in thermo-regulated tanks up to 30°C, then maceration with light pump-overs until draining.

### AGEING

Aged 12 to 18 months in barrels, 70% of barrels from 1 to 3 wines and 30% new barrels.

### VARIETAL

Syrah 100%

### TECHNICAL DATA

Residual Sugar: Less than 2 g/l

### SERVING

Ideal serving temperature: 16 to 18°C.

### TASTING

Wild nose, marked by black fruits (blackberry, blackcurrant) with menthol notes. The palate is sweet, with flavors of licorice stick, the tannic structure is imposing and requires a few hours of aeration before tasting or time to soften.

### FOOD PAIRINGS

Appetizers, cold cuts, red meats, tournedos with foie gras.

