



FAMILLE RAVOIRE

Depuis 1593

Les Hauts de Roc Salière - AOP Beumes de Venise Red 2023

AOP Beumes de Venise, Vallée du Rhône, France

Situated in the southern part of the Rhône valley, Roc Salière is a place that is steeped in history. The small village of Rocsalère owes its name to its unusual location at the foot of a rocky outcrop. A stone throw away, the 'Rocher des Druides' and ancient cliff dwellings are the subject of many legends since the Middle Ages. Nowadays, nature has reclaimed the place that flourishes out of a respect for the surrounding wildlife and flora.

PRESENTATION

We produce our wines based on these very values, with a constant desire to preserve our ecosystems and their heritage. Our vineyards flourish here in a well-balanced terroir and soil composed of clay-limestone which provide a regular water supply and release at night the heat accumulated throughout the day.

TERROIR

Clay limestone, marl, sandstone clay.

IN THE VINEYARD

Average age of the stocks: 40 years.

WINEMAKING

The grapes are pressed gently to release the first juice. Vatting is long, 3 to 4 weeks at a temperature between 26°C and 28°C

AGEING

The juices are blended and placed for 10 months in concrete vats to mature.



VARIETALS

Grenache noir 70%, Syrah 30%

TECHNICAL DATA

Residual Sugar: < 2 g/l

SERVING

Ideal serving temperature: 16°C to 18°C.

TASTING

Refined and potent nose revealing notes of candied black berries, spices, and prunes. The mouthfeel is aromatic, full-bodied, and delicate, showing character and complexity.

Famille Ravoire

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

