



# MAISON RAVOIRE



## Famille Ravoire - Maison Ravoire - AOP Châteauneuf-du-Pape Rouge 2025 - 150 cl

AOP Châteauneuf-du-Pape, Vallée du Rhône, France

Established in France since 1593, the Ravoire family has anchored its history generation after generation in the heart of the Rhône Valley. Building on this family attachment to the vine, the Maison Ravoire range pays tribute to the meticulous work of passionate men and women who cultivate the land in search of excellence and the preservation of our terroirs.

### PRESENTATION

Our Châteauneuf-du-Pape is the result of a rigorous blending of grapes from the finest plots of the appellation, enhanced by meticulous winemaking and aging, revealing the potential of each selected terroir. This cuvée aims to offer you a tasting experience rich in conviviality, discovery, and emotion.

### TERROIR

Rounded quartzite pebbles rolled by the Rhône.

### IN THE VINEYARD

Average age of the vines: 60 years.

### WINEMAKING

The grapes are harvested by hand, collected in crates and then sorted. The winemaking process is punctuated by numerous pump-overs, rack and returns, and manual punch-downs, with a long, temperature-controlled fermentation for optimal skin extraction. The maceration lasts about 30 days.

### AGEING

20% of the blend is aged for 12 months in French oak barrels. Loose filtration on unfined wine.

### VARIETALS

Grenache noir 80%, Mourvèdre 10%, Syrah 10%

### SERVING

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

### TASTING

Deep garnet color. Complex nose with aromas of red fruits, spices evolving towards scents of truffle and licorice. Powerful and elegant palate balanced with melted tannins developing a remarkable aromatic persistence.

