



FAMILLE RAVOIRE

Depuis 1593



Famille Ravoire - Bastide - AOP Cassis Rosé 2025

AOP Cassis, Provence, France

Founded in 1714 and remaining in the same family since, this estate features splendid 18th-century vaulted cellars, as well as the most advanced winemaking and bottling tools. Today under the leadership of François Paret and his daughter Jérôme, this estate was instrumental in the creation of the A.O.C. in 1936, and is now a reference in the appellation, recognized by all professionals.

TERROIR

Clay-limestone soils.

WINEMAKING

Rigorous selection of the harvest, plus sorting table. Destemming. Cooling before pressing. Thermoregulated pneumatic press. Maceration and fermentation tanks at controlled temperature.

VARIETALS

Cinsault, Grenache noir, Mourvèdre

TECHNICAL DATA

Residual Sugar: < 3 g/l

SERVING

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

TASTING

Bright dress, fresh fruit aromas, fruity and tender rosé.

FOOD PAIRINGS

Aperitif, tapas, fish and white meats.

Famille Ravoire

340 Rue du Remoulaire, 13300 Salon de Provence - France

Tel. 0490730110 - contact@ravoire.fr

ravoire.fr    

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

