



FAMILLE RAVOIRE

Depuis 1593



Soleillades - IGP Méditerranée White

IGP Méditerranée, France

Winemaking has been part of the DNA of the Mediterranean Basin for more than 2,600 years. This is a deep-rooted vineyard where the sunlight is simply dazzling and the wind will blow your hat off! This vast stretch of land is situated in the south-east of France and includes vineyards of the Rhône valley, Provence and Corsica.

PRESENTATION

The vineyard is implanted on alternating reliefs, mountains, plateaux and plains with a few scattered hills. The soils were created under the influence of marine oscillations are quite diverse in nature (limestone, clay, conglomeratic or shale) but they are excellent for growing good quality vines.

This wine is the result of a rigorous production method applied by some of our best partner vine-growers. Blending and maturing is ensured by our teams, mindful of constantly offering the very best of the appellation.

TERROIR

Nature of the soils: clay-limestone.

WINEMAKING

The grapes are picked in the coolness of the night, they are subjected to direct pressing followed by racking. The alcoholic fermentation is performed at controlled temperatures in stainless steel vats for between 10 and 15 days.

VARIETALS

Marsanne 70%, Grenache blanc 30%

TECHNICAL DATA

Residual Sugar: < 3 g/l





SERVING

Ideal serving temperature: from 8°C to 10°C.

TASTING

Very pale colour with beautiful greenish hues. Aromatic nose, combining lemon and vegetal fragrances. The mouthfeel boasts a good attack with notes of citrus fruit.

Famille Ravoire

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

