



FAMILLE RAVOIRE

Depuis 1593

FAMILLE RAVOIRE - Rhône to the Bone - AOC Côtes du Rhône Red 2023

AOC Côtes du Rhône, Vallée du Rhône, France

FAMILLE RAVOIRE has crafted RHÔNE TO THE BONE® as a true expression of a great Côtes du Rhône wine.

PRESENTATION

Together with our in-house oenologist Pierre Vieillescazes and his team, including Vallée du Rhône specialist, Philippe Cambie – named “Best Oenologist of the Year 2010” by Robert Parker (The Wine Advocate) - we are pleased to introduce RHÔNE TO THE BONE®.

TERROIR

Nature of soils: a range of carefully selected typical and complementary terroirs from the southern Rhône Valley (clay-limestone, red clay and rolled pebbles).

IN THE VINEYARD

Average age of the vines: 40 years.

WINEMAKING

The grapes are picked at their optimal maturity. A daily release is performed during fermentation with one or two pump-overs to extract a maximum of material. This contributes to achieve the desired structure and richness, and is followed by a long 4-5 weeks maceration period during which the lees are stirred in order to enhance the overall smoothness and roundness of the wine.

AGEING

On fine lees for 12 months in stainless steel vats.

VARIETALS

Grenache noir 65%, Syrah 35%

TECHNICAL DATA

Residual Sugar: < 1 g/l

SERVING

Ideal temperature of service: 17°C.

TASTING

Dark red colour with purple hues. The nose is dominated by subtle aromas of crystalized black fruits (blackberry, blackcurrant) with notes of liquorice. The mouthfeel is rich and concentrated with silky tannins and a remarkably persistent finish.



Famille Ravoire

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

