

FAMILLE RAVOIRE - Olivier Ravoire - AOC Côte Rôtie Red 2024

AOC Côte Rôtie, Vallée du Rhône, France

By naming the cuvée in honour of the epic of Captain Ravoire in the Comtat Venaissin in 1593, Olivier Ravoire was keen to highlight the history of the Ravoire family. The wines are rooted in the most prestigious appellations in the Rhône Valley to bring you the very best this vineyard has to offer.

PRESENTATION

Hallebarde, the name of our Côte-Rôtie vintage, refers to the sharp pointed spear that was used by knights in the Middle Ages.

The vintage is the result of a meticulous blend of grapes from the best plots in the appellation. This wine was created to offer a rich tasting experience to share and discover.

TERROIR

Mica-schiste and sandy clay soils.

IN THE VINEYARD

Average age of the vines : 60 years.

WINEMAKING

The grapes are hand-picked, sorted and stemmed. Extraction of colour and phenolic material is accompanied by pump-cover. The grapes are regularly treaded with long fermentation at controlled temperature never exceeding 31°C. Vatting is purposely long so as to ensure optimal extraction, respectful of the raw material.

AGEING

The blend is matured for 18 months in new French oak casks and French oak casks used for one vine.

VARIETALS

Syrah 95%, Viognier 5%

TECHNICAL DATA

Residual Sugar: < 2 g/l

SERVING

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

TASTING

Deep ruby red colour. Harmoniously complex bouquet, opening on floral and empyreumatic (roasted) notes. Concentrated mouthfeel with silky tannins; pleasantly balanced with aromas of violets, vanilla, and pepper.

