



FAMILLE RAVOIRE

Depuis 1593

Les Hauts de Roc Salière - AOP Vinsobres Rouge 2024

AOP Vinsobres, Vallée du Rhône, France

Situated in the southern part of the Rhône valley, Roc Salière is a place that is steeped in history. The small village of Rocsalère owes its name to its unusual location at the foot of a rocky outcrop. A stone throw away, the 'Rocher des Druides' and ancient cliff dwellings are the subject of many legends since the Middle Ages. Nowadays, nature has reclaimed the place that flourishes out of a respect for the surrounding wildlife and flora.

PRESENTATION

We produce our wines based on these very values, with a constant desire to preserve our ecosystems and their heritage. Our vineyards flourish here in a well-balanced terroir and soil composed of clay-limestone which provide a regular water supply and release at night the heat accumulated throughout the day.

TERROIR

Soil composition: hillsides and clay-limestone terraces.

IN THE VINEYARD

Average age of the stocks: 40 years.

WINEMAKING

The grapes are harvested at full maturity. Vatting is long, 3 to 4 weeks at a temperature between 26°C and 28°C.

AGEING

Maturation in concrete and steel vats.

VARIETALS

Grenache noir 70%, Syrah 20%, Cinsault 5%,
Mourvèdre 5%

TECHNICAL DATA

Residual Sugar: < 2 g/l

SERVING





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

TASTING

A deep cherry red colour with a nose that yields aromas of undergrowth and spices. The mouthfeel is fresh with additional notes of red berries.



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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.

