

Olivier Ravoire

FAMILLE RAVOIRE - Olivier Ravoire - AOP Châteauneuf-du-Pape Rouge 2025

AOP Châteauneuf-du-Pape, Vallée du Rhône, France

By naming this range in honour of the epic of Capitan Ravoire – a valiant knight in the 16th century in the Comtat Venaissin in 1593 - Olivier Ravoire was keen to highlight the history of the Ravoire family. In this respect, the different appellations have been named using terms associated with chivalry.

PRESENTATION

Caparaçon, the name of our Châteauneuf-du-Pape vintage, is a reference to the ornamental horse armour that was used 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

Nature of the soils: quartzite pebbles rolled by the river Rhône.

WINEMAKING

The grapes are hand-picked and placed in small crates then sorted. The vinification process involves frequent treading, pumping, release and long thermo-regulated fermentation to ensure optimal skin extraction. The vatting lasts approximately 30 days.

AGEING

100% of Mourvèdre and Syrah are aged in barrels (50% new oak, 50% one wine oak), 10% of Grenache, the most concentrated, is aged in one new demi-muids during 12 months. Light filtering on non-spliced wine.

VARIETALS

Grenache noir 80%, Mourvèdre 10%, Syrah 10%

TECHNICAL DATA

Residual Sugar: < 2 g/l

SERVING

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

TASTING

Deep garnet red colour. Complex nose with aromas of black raspberries, garrigue and sappy flower. Potent and elegant mouthfeel; well balanced with melted tannins developing are markable aromatic length.

