



FAMILLE RAVOIRE

Depuis 1593



Perle d'Azur - IGP Méditerranée Rosé 2024

IGP Méditerranée, France

Perle d'Azur fits perfectly with the splendid landscapes of the Provencal Mediterranean coast. Boasting a rich and diverse natural heritage that is unique in the world, the region offers exceptional conditions in which the vineyard can grow and thrive sustainably.

PRESENTATION

Perle Rare, our Rosé wine encapsulates the know-how of passionate winegrowers who work with a terroir that has a strong identity. Discover our cuvée and enjoy a taste of Provence, among the lavender fields, chirping cicadas and sea breeze.

TERROIR

Nature of the soils: clay-limestone.

WINEMAKING

The grapes are picked in the coolness of the night. Alcoholic fermentation is performed at controlled temperatures in stainless steel vats for between 10 and 15 days.

VARIETALS

Grenache noir 60%, Cinsault 20%, Syrah 20%

TECHNICAL DATA

Residual Sugar: < 3 g/l

SERVING

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

TASTING





Light cherry-pink colour. Nose opening on notes of fresh red fruits, strawberries and raspberries. The mouthfeel is very pleasant and well-balanced revealing a supple and fresh wine.

PERLE D'AZUR

MÉDITERRANÉE | 2024

PRODUIT DE FRANCE

Famille Ravoire

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



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