



# 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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ravoire.fr    

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



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