

Olivier Ravoire

FAMILLE RAVOIRE - Olivier Ravoire - AOP Crozes-Hermitage Rouge 2025

AOC Crozes-Hermitage, 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

Espee, the name of our Crozes-Hermitage vintage, is a term borrowed from an old French word meaning sword and refers to the knight's weapon of choice

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

Thick layers of stony soil from different ice age eras combined with red clay.

IN THE VINEYARD

Average age of the vines : 45 years.

WINEMAKING

The grapes are hand-picked, fully stemmed and sorted. Optimal extraction is ensured by pump-over stirring. Vatting for an average of three weeks at controlled temperature.

AGEING

The blend is matured for 12 months: 50% in concrete vats and 50% in French oak casks (225 litres) used for one or two wines. Light filtering on non-spliced wine.

VARIETAL

Syrah 100%

13 % VOL.

TECHNICAL DATA

Production volume: 420

Residual Sugar: < 2 g/l

SERVING

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

TASTING

Dark ruby red colour. Intense and complex bouquet with black fruits; reminiscent of black currant and spices. Mouthfeel offering a potent silky character and elegant tannic structure.

