

Olivier Ravoire

FAMILLE RAVOIRE - Olivier Ravoire - AOP

Vacqueyras Rouge 2025

AOC Vacqueyras, 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

“Pavois”, the name of our Vacqueyras vintage, refers to the large shields used by knights 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

High stony terraces. Clay-limestone soil.

IN THE VINEYARD

Average age of the vines: 60 years.

WINEMAKING

The grapes are picked at the peak of their phenolic maturation, then stemmed and treading. Fermentation is carried out at controlled temperature with mild extraction thanks to long maceration of the juice/skins, pumping-over and releases.

AGEING

100% of the Syrah during 12 months in 228 liter French oak barrels (10% new barrels) and in 600-liter French oak demi-muids.

VARIETALS

Grenache noir 70%, Syrah 30%

TECHNICAL DATA

Residual Sugar: < 2 g/l

SERVING

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

TASTING

Brilliant colour with purplish hues. Intense nose with aromas of red fruits, wild garrigue fruit with smoky notes. Potent mouth feel, supple and dense with melted tannins, characterised by a pleasant aromatic persistence.

