

Olivier Ravoire

FAMILLE RAVOIRE - Olivier Ravoire - AOP Gigondas Rouge 2025

AOC Gigondas, 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

Armatura, the name of our Gigondas vintage, comes from the Latin word for armour and refers to the essential equipment that protected knights as they went into battle and duels.

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

Vast alluvial terraces with stony red clay.

IN THE VINEYARD

Average age of the vines: 60 years.

WINEMAKING

The grapes are hand-picked which entails low yields at an advanced stage of maturity. The grapes are destemmed, treading and each varietal is processed separately. The alcoholic fermentation is temperature-controlled with daily punching down and pumping over to gently extract the full richness from the grapes. The vatting lasts four weeks.

AGEING

The Syrah has been matured for 12 months in 225 liter French oak barrels. 15% of the Grenache has been aged for 12 months in "demi-muids" of one wine (600 liter French oak barrels).

VARIETALS

Grenache noir 80%, Syrah 20%

TECHNICAL DATA

Residual Sugar: < 2 g/l

SERVING

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

TASTING

Beautiful purple colour with violet hues. Colourful nose releasing aromas of Provence and pit fruits. Potent mouthfeel with a silky attack, developing into a mouthfeel featuring well-balanced tannins.

