

# FAMILLE RAVOIRE

Depuis 1593





## La Poulardière CÔTES du RHÔNE

PRODUIT DE FRANCE

### La Poulardière - AOP Côtes du Rhône Red 2023

AOP Côtes du Rhône, Vallée du Rhône, France

The name 'LA POULARDIÈRE' comes from the nickname given to an old plot of Grenache vines in the Southern part of the Côtes du Rhone appellation. This small vineyard was implanted next to a farm from which the chickens used to come over to dig up worms and eat the harmful insects. In doing so they contributed to maintain the ecological balance of the vine.

#### PRESENTATION

Our in-house oenologist and partner winegrowers are proud to propose this cuvee that is the result of a careful selection and blend. The rigorous selection of vineyards that are typical and representative of the best terroirs in the Côtes du Rhône appellation is essential to our quest to offer optimal quality.

In line with the age-old tradition of great wines from the Southern Rhone region of France LA POULARDIÈRE blend is composed essentially of Grenache (ampleness and roundness with a touch of blackcurrant) complemented with Syrah (structure, low acidity, aromas of red and black fruits, spicy notes).

LA POULARDIÈRE red will appeal to connoisseurs thanks to its roundness, suppleness and fruitiness.

#### TERROIR

Nature of the soils: clay-limestone alluvium terraces and clay.

#### WINEMAKING

The grapes are picked when they have reached optimal phenolic maturity. They are then stemmed and treaded, followed by vatting in concrete vats for approximately twenty days. The vinification method is traditional with extraction using pumping over which frequency is determined when tasting the musts.

#### VARIETALS

Grenache noir 70%, Syrah 30%

TECHNICAL DATA Residual Sugar: < 3 g/l

#### SERVING

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

#### TASTING

Beautiful ruby red colour, very intense with purple hues. Nose revealing aromas of red fruit (jammed strawberries) and spices (liquorice and grey pepper). Concentrated mouthfeel with silky smooth tannins and interesting flavour persistence.



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