

Oliver Ravoire Châteauneuf-du-Pape 2017



Oliver Ravoire AOP CHÂTEAUNEUF-DU-PAPE RED



"It is at the heart of the Rhone region that we have established special trust-based relationships with passionate wine growers. In exchange for our expertise and optimisation of the grape juices we gain access to their very best plots which we manage together according to strict methods (tending the vine, grape-picking...).

Vinification and maturing are carried out at the estate under rigorous supervision by our team, taking into consideration the specific requirements of each vintage and endeavouring to optimise the potential of each estate. Combining the wines thus obtained with our exclusive approach we select and purchase each year the best vats. Maturing is refined each month up until the bottling which is performed using our own mobiles units.

These wines aim to accompany you in your gourmet experiences, for mature tasting, rich authentic conviviality and instant enjoyment."

Oliver Ravoire

- **Varietals:** 75% Grenache, 20% Syrah, 5% Mourvèdre.
- **Nature of the soils:** quartzite pebbles rolled by the river Rhône.
- **Average age of the vines:** 60 years.
- **Winemaking:** the grapes are hand-picked and placed in small crates then sorted. The vinification process involves frequent treading and long thermo-regulated fermentation to ensure optimal skin extraction. The vatting lasts approximately 30 days.
- **Maturing:** 20% of the blend is placed to mature for 18 months in French oak casks. Light filtering on non-spiced wine.
- **Residual sugar per litre:** < 3 grams / liter.
- **Ideal serving temperature:** from 16°C to 18°C.
- **Awards:**

89/100 – Jeb Dunnuck

SPEC +86320 – 6 packs
Retail Price: \$51.99
Wholesale Price: \$44.63

