



The embossed crest on the bottle symbolizes our raison d'être: "R&F" stands both for our company initials, and the Latin words "Soli sol soli" meaning "the land is nothing without the sun."

RHÔNE TO THE BONE

2015 RED CÔTES DU RHÔNE

RAVOIRE & FILS has crafted **RHÔNE TO THE BONE®** as a true expression of a great Côtes du Rhône wine.

Together with our in-house oenologist Pierre Vieillescazes and his team, including Vallée du Rhône specialist, Philippe Cambie – named "Best Oenologist of the Year 2010" by Robert Parker (The Wine Advocate) - we are pleased to introduce **RHÔNE TO THE BONE®**.

VARIETALS

- 65% Grenache, 35% Syrah.

VINEYARDS

- **Estates:** a range of carefully selected typical and complementary terroirs from the southern Rhône Valley (clay-limestone, red clay and rolled pebbles).
- **Average age of the vines:** 40 years.
- **Climate:** Mediterranean climate, warm and dry with Mistral wind.

WINEMAKING

- **Vinification:** the grapes are picked at their optimal maturity. A daily release is performed during fermentation with one or two pump-overs to extract a maximum of material. This contributes to achieve the desired structure and richness, and is followed by a long 4-5 weeks maceration period during which the lees are stirred in order to enhance the overall smoothness and roundness of the wine.
- **Maturing:** on fine lees for 12 months in stainless steel vats.

TASTING NOTES

Pleasant brilliant color, ruby-red with purple hues. Delicate nose on ripe red fruits (cherry, raspberry) enhanced with subtle touches of wild berries and liquorice.

Ample mouthfeel, charming, both supple and well-structured yielding fine flavors of spice with aromas of blackcurrant. Silky tannins. The finish offers remarkably long-lasting aromatic persistence.

Best served at 63°F/17°C.

ANALYSIS

- **Alcohol:** 14% vol.
- **Total acidity:** 2,98 g H₂SO₄/l
- **Dry red wine:** < 1 gram / liter of residual sugar.

AWARDS

- 90 points / Gold Medal / BEST BUY - Beverage Testing Institute 2017.
- 88 points - The Wine Spectator 2018.
- Bronze Medal* - Harpers Design Awards 2017. Only French wine rewarded !
*Entries measured on the product's overall aesthetic.

Specialized in Rhône Valley wines since 1471, Côtes du Rhône runs through our veins. It's in our DNA. We sincerely hope you will enjoy drinking **RHÔNE TO THE BONE®** as much as we enjoyed bringing it to life.