

RHÔNE TO THE BONE

2017 ROSÉ 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

- 80% Grenache, 20% Syrah.

VINEYARDS

- **Selected estates:** a range of typical and complementary terroirs from the southern Rhône Valley (clay-limestone, red clay, sand and rolled pebbles).
- **Average age of the vines:** 25 years.
- **Climate:** Mediterranean climate, warm and dry with Mistral wind.

WINEMAKING

- **Vinification:** the grapes are picked early in the morning so as to follow-up with direct pressing of the fresh fruit. The alcoholic fermentation requires approximately 15 days at controlled temperature (16°C).
- **Maturing** on fine lees for 3 months in stainless steel vats to enhance the plumpness on the palate.

TASTING NOTES

Clear light pink color. Nose offering notes of red fruits (redcurrant, cherry), citrus fruit (grapefruit) with a hint of mint. Sharp mouthfeel backed by a pleasant freshness on the palate, balanced by a touch of ropiness.

Best served at 50°F/10°C.

ANALYSIS

- **Alcohol:** 13% vol.
- **Total acidity:** 3,40 g H₂SO₄/l.
- **Dry rosé wine:** < 2 grams / liter of residual sugar.

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.

