
MANON ROSÉ

Beautiful quality, excellent value, and remarkable flavor - the perfect Provençal rosé!



Bottle Size: 750 mL

Vintage: 2017
Producer: Ravoire & Fils
Country: France, Provence
Alcohol: 13.5%
Composition:
Cinsault, Grenache, Syrah

TASTING NOTES:

Limpid, brilliant pink in color. A smooth nose, of white flowers, honeysuckle and stone fruits of apricot and peach, with redcurrant, strawberry and citrus fruits. Fairly fleshy, powerful, tense and mouth-filling palate with a delicate spice accent. Beautiful quality, and consistent. Rich, lively and fresh mouthfeel, offering remarkable flavor persistence. Its silky smooth structure confers a pleasant long lasting finish.

VINEYARD:

Since 1987, here, at the foot of the Luberon Roger Ravoire, heir to a dynasty of winemakers, prepares with great care and patience demanding wines, or fulfilling wines as he like to call them, that reflect the authenticity of the soil and the originality of the vintage. Implanted at the crossroad between the Rhône and Provence regions, the family business has a different approach to the trade, maturing and bottling of local wines. It can also rely on a dynamic and enthusiastic team of professionals. The business was further consolidated with the arrival of Olivier Ravoire, son of the founder. It progressively developed its expertise and established an international standing.

Average Age of Vines: 35 years

Average Vineyard Altitude: 200 meters

Density: 4,000 vines/hectare

VINIFICATION:

Production: 464,000 bottles

Winemakers: Pierre Vieillecazes, Philippe Cambie

Fermentation & Maceration: Fermentation at low temperature

Aging: None

VITICULTURE:

Production: Traditional

Sustainably Farmed: No

Harvest Method: Mechanical

Sorting: Yes



FOR MORE INFORMATION VISIT: KINDREDVINES.COM

