



RHÔNE TO THE BONE

ROSÉ CÔTES DU RHÔNE

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

With our in-house oenologist, Pierre Vieillescazes, and his team including Vallée du Rhône specialist, Philippe Cambie, previously named “Best Oenologist of the Year 2010” by Robert Parker (The Wine Advocate), we present **RHÔNE TO THE BONE®**.

VARIETALS

80% Grenache, 20% Syrah.

VINEYARDS

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

WINEMAKING

- **Vinification:** the grapes are harvested early in the morning so as to proceed with direct pressing on the freshly picked fruit. The alcoholic fermentation requires approximately 15 days at controlled temperature at 16°C.
- **Maturing** on fine lees takes place over 3 months in stainless steel tanks to accentuate the plumpness on the palate.

TASTING NOTES

Clear light pink colour. 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.

Specialized in making of Rhône Valley wines since 1471, Côtes du Rhône pulses through our veins. It's in our DNA. We sincerely hope that you will experience as much pleasure drinking RHÔNE TO THE BONE® as we had in bringing it to life.