



**RAVOIRE & FILS**  
A FAMILY TRADITION IN THE RHONE VALLEY SINCE 147



## *Retrofollies 2016*

### The Wine

From the end of the 19th century to the mid 1930s many foreign painters and artists fell under the spell of Provence and the French Riviera. An idyllic setting, mellow winter climate, unique landscapes and luminosity, the beauty of the Mediterranean Sea, led many of them to adopt it as their holiday destination.

The RETROFOLLIES cuvée was created as a tribute to these artists who, through literature, painting, cinema, music, architecture, etc., have promoted this unique and proudly cosmopolitan region.

This great rosé wine is the result of the selection of the best terroirs from the appellation. It is produced following very strict specifications carefully designed to ensure optimal quality.

These apply to the entire production process for the RETROFOLLIES vintage: from tending to the vineyards through to grape-picking and maturation method.

### Vinification and Maturing

The grapes are picked in the coolness of the night at the point of balance between sugar and acidity, the grapes are subjected to mild direct pressing. This is followed by fermentation of free run juice at low temperature to ensure optimal preservation of the flavors.

### Tasting Notes

Brilliant crystal-clear pink colour. Delicate nose revealing floral aromas with a touch of red fruit and white flowers. Pleasant and well-balanced mouthfeel boasting much liveliness. The finish is fresh and yields subtle.

### Accolades

96 – Retrofollies 2016 - Tastings

**Appellation**  
Coteaux Varois en Provence

**Location**  
Saint-Maximin

**Winery Size**  
15 HA

**Winemaker**  
Pierre Vieillescazes

**Varieties**  
Garnacha 70%  
Shiraz 30%

**Aging**  
No Aging

**Age of Vines**  
25 Years

**Elevation**  
300 m

**Soil**  
Clay-Limestone

**Max Yield**  
55 Hl/Ha

**Alcohol Content**  
13 %

**Production**  
96.500 Bottles

**Farming**  
Sustainable