Jérôme Quiot, Rasteau 2022

AOC Rasteau, Vallée du Rhône, France

Black fruits, garrigue and cocoa ... a complex and structured wine.

PRESENTATION

Our "Hommage Jérôme Quiot" are wines which, due to their fruity side, are accessible to the greatest number of enthusiasts. They highlight the characteristics of each of the appellations from which they come. We have chosen to make these wines "Pleasure Wines" which combine the tradition of the terroirs and a fruity trend for wise and relaxed consumption.

LOCATION

Since 2010, the Rasteau cru has been recognized as an AOC (before, Rasteau was a Côtes du Rhône Villages with the name of a town). Rasteau wines are generally marked by aromas of very ripe red and black fruits, nuanced by light scents of garrigue. On the palate, spicy notes of cocoa, liquorice and leather enrich the palate.

TERROIR

The AOC Rasteau landscape is made up of hills, vineyards and plains where the Ouvèze River meanders. The vineyard extends over the entire Rastelan territory and does not exceed 360m in altitude. To the north, a landscape of gentle hills hollows out of valleys to form the famous spurs. To the south, old terraces stretch their slopes, thus diversifying the relief.
Our unique plot in Rasteau is located on a terroir of red clay and small pebbles.

WINEMAKING

Total de-stemming. Vatting time : 17 to 21 days. Matured in vats and "foudres".

VARIETALS   14.5 % VOL.

Grenache, Mourvèdre

SERVING

The ideal tasting temperature to fully enjoy all the aromas is between 14 and 16 degrees.

AGEING POTENTIAL

5 years, 5 to 10 years

TASTING

Dark and deep garnet color. Ripe berries, Provencal herbs. Balance between body and freshness. Final of spices and undergrowth. Rasteau wines are very popular in their youth but they are also known to be great wines to keep, to be tasted after 8 to 10 years...

FOOD PAIRINGS

Game birds, rack of pork, lamb chops

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