



Jérôme Quiot - Plan de Dieu 2019

AOC Côtes du Rhône Villages Plan de Dieu, Vallée du Rhône, France

A CONCENTRATE OF RED AND BLACK FRUITS



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

In the Middle Ages, crossing this vast scrubland forest, at the mercy of the rascals, deserved that we surrender our soul to God. It is probably to this legend that the Plan of God owes its name. Since then, the vine has colonized this territory. Today it extends over 1,500 hectares at an altitude of 110 meters. The few woods still present are scattered in the heart of this vineyard set on a bed of red clay and a multitude of large rolled pebbles that sink into the ground up to ten meters deep. Due to this considerable thickness, the soils are skeletal and produce little: hardly more than one bottle per vine! On this terroir, their combination gives brilliant and colorful wines, dense and concentrated. On the nose, they remind the surrounding scrubland: thyme, bay leaf and undergrowth. The vineyard was consecrated in 2005 to Côtes du Rhône Villages with geographical denomination, an appellation which applies only to reds.

TERROIR

Regarding the appellation, this fairly uniform terroir corresponds to the vast alluvial terrace formed by the Aigues and Ouvèze at the time of the Riss 2 or 300,000 years ago, topped with limestone gravel dating from the Era of the Quaternary. These pebbles are based either on blue clay from the Pliocene, or on sandstone saffres, ensuring rising humidity which relatively preserves the growth of the vine during the summer drought. On the domaine, the terroir is a vast alluvial terrace rich in pebbles.

WINEMAKING

Total de-stemming, .Vatting time : 3 weeks. Matured in vats.

VARIETALS

Grenache, Syrah

SERVING

Although this wine doesn't necessarily need to be refreshed, you can slightly cool it so that it becomes more refreshing, especially during the summer heat.

AGEING POTENTIAL

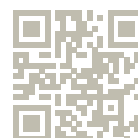
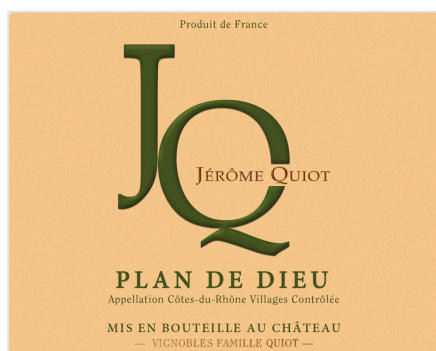
2 to 3 years, 5 years

TASTING

A very deep garnet color.

On the nose: morello cherry, liquorice and tapenade.

In the mouth: blueberry. Complex, fat and long wine.



FOOD PAIRINGS

Provencale stew

