



Jérôme Quiot, Châteauneuf-du-Pape 2022

AOC Châteauneuf-du-Pape, Vallée du Rhône, France

Richness and complexity define this red Châteauneuf du Pape!



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

The 13 traditional authorized grape varieties are present on the estate. This allows us to produce balanced wines with finesse.

TERROIR

3 main types of soil: soils with rolled pebbles, stony terraces in the basement combining sand and gravel and clayey soils from limestone parent rock.

WINEMAKING

Traditional winemaking. Total destemming, twice-daily reassembly. Vatting: 15 to 21 days in concrete vats. Aged for 18 months in vats and barrels (15%).

VARIETALS

Grenache noir, Syrah, Counoise, Mourvèdre, Cinsault

AGEING POTENTIAL

5 to 10 years

TASTING

Young: deep carmine, ripe black fruits, turning to spices. Flexibility, persistence and aromatic fullness.

This wine can be stored as an old vintage. Its aromas of spicy ripe fruit then turn into compotes touching on prunes, licorice and black pepper.

FOOD PAIRINGS

red meats, dishes with sauces, meats terrine and cheese.

