



## Jérôme Quiot - Sablet 2016

AOC Côtes du Rhône Villages Sablet, Vallée du Rhône, France

### A WINE MARKED BY SPICES



#### 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

Built on a sandy hillock that gave it its name, this typically Provençal village is home to narrow streets and strange stairs with uneven steps. Its vineyard, all on gentle slopes, elongated silhouette, feeds on sandy soils, decalcified red clays and gravel of various sizes. The Dentelles de Montmirail, at the foot of which it is located, protect the 300 hectares of vines covered by this appellation.

Sablet acquired its letters of nobility, Côtes du Rhône Villages communal, in 1974.

#### TERROIR

A particular geology in the Sablet Village Appellation: sandy soils, decalcified red clays mixed with pebbles of various sizes and red sandstone soils.

On the Domaine, we can distinguish more particularly 2 terroirs on alluvial terraces:

- rolled pebbles,
- sandy and not very calcareous (white safres).

#### WINEMAKING

Total de-stemming. Vatting time : 20 days. Matured in vats and "foudres".

#### VARIETALS

Grenache, Mourvèdre

#### SERVING

Although this wine does not 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, 5 to 10 years

#### TASTING

The full bodied Côtes du Rhône Villages Sablet deliver ripe black fruit, violet and dried fruit aromas.

On our domaine, you can enjoy a wine:

Deep purplish red color.

Liquorice, black fruits, bay leaf and fine spices aromas.

Supple and suave attack, ample and structured wine with harmonious tannins.



**FOOD PAIRINGS**

Grilled red meat or duck.

