



Vignobles Famille Quiot, Châteauneuf-du-Pape

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

A Châteauneuf du Pape accessible to all!

PRESENTATION

The Quiot family has been a winemaker since 1748. Today, Florence and Jean-Baptiste, the 13th generation is at the head of the estates which are all located in the Southern Rhône Valley and Provence.

It is a set made up of several domains, each having its own independence, its typicity, its soul, its history and its aromatic profile.

LOCATION

Our plots are distributed all around the village of Châteauneuf-du-Pape, which allows us to benefit from all the advantages that the Appellation area can offer in terms of climatological varieties, terroirs and exposure.

TERROIR

Soils mainly composed of fluvial sand and rolled pebbles. Terroirs of alluvium, sand and pebbles at the bottom of the vineyard and clay-limestone soils on the slopes.

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, Mourvèdre, Cunoise, Cinsault

SERVING

At room temperature

AGEING POTENTIAL

5 to 10 years

TASTING

Bright purple color. Very fresh fruit aroma with light floral notes. A hint of licorice and spice on the palate.

FOOD PAIRINGS

On red meats, dishes with sauces.

