



Quod Erat faciendum - Méditerranée Red 2023

IGP Méditerranée, France

A little fruit bomb!

PRESENTATION

We are mainly a wine producer of AOC, but we have some plots, on each of our domains, in IGP Méditerranée that we share with you with our "Quod Erat Faciendum" available in 3 colors.

"Quod Erat Faciendum" means: "What had to be done"... a little wink to simply share our know-how, in accessible and uninhibited wines.

LOCATION

We have 2 small plots planted with IGP. But also, the grapes come from our Gigondas and Châteauneuf-du-Pape estates. Indeed, before the start of production for these famous vintages at the age of 4 years, the 2 year old vines produce young grapes: this is what we call the 3rd leaves. These grapes are blended with those from our plots classified as IGP.

TERROIR

The soils are located in the former Rhône river area, thus composed of alluvial stones.

WINEMAKING

It is made of third leaves vines from Châteauneuf-du-Pape and Gigondas. The grapes are fermented in vats after total de-stemming and a slight pressing. The maceration takes 8 to 10 days at controlled temperature in order to keep the fruit.

The wine is then matured during 6-8 months before bottling.

TASTING

The color is dark red with purples tints. It promises you red and black berries aromas, elegant tannins and a long finish on the palate.

FOOD PAIRINGS

We recommend you to serve it at room temperature (16-18°C). It will be a perfect match to tex mex, tapas and barbecues dishes.

