



FAMILLE QUIOT

1 7 4 8



Miss Quiot Musclée

IGP Méditerranée, France

Miss Quiot in Red... a tenderly muscular body.

THE WINE

An air of Gigondas or Châteauneuf-du-Pape ? It is not, but our vineyards 3rd leaves are in this bottle.

LOCATION

We have two small plots in IGP. Also, the grapes come from our Gigondas and Châteauneuf-du-Pape domaines. Indeed, before entering production for these famous vintages at the age of 4, the 2-year-old vines produce young grapes : that is what is called the 3rd leaves. These grapes are blended with those from our classified plots as IGP.

TERROIR

Our IGP plots are located in the old bed of the Rhône, near the Tour de Lhers. The very calcareous soils are composed of alluvium.

IN THE VINEYARD

All of our domaines are identically cultivated, plots in Cru or IGP, according to the specifications.

VINIFICATION

Nothing better than tradition !

Destemming, light crushing and vatting. Maceration from 8 to 10 days, at a very controlled temperature in order to preserve the fruit.

AGEING

A little ageing in concrete vats, 8 to 10 months, before bottling.

SERVING

Not too fresh ! 16 to 18°C will be perfect.

AGEING POTENTIAL

5 years

VISUAL APPEARANCE

Deep red with purple reflections.

AT THE NOSE

Crushed red fruits (cherries, blackberries).

ON THE PALATE

Silky tannins and long persistence.

FOOD AND WINE PAIRINGS

This wine accompanies you in your simple and convivial moments !

Tapas party, Tex-mex, great spring grills and don't forget it at your countryside picnic !



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REVIEWS AND AWARDS



Argent

Concours national des vins IGP de France 2022 Argent

