

LES GEMARELLES

Les Gemarelles - Côtes du Rhône, Viognier

AOC Côtes du Rhône, Vallée du Rhône, France

Now essential, a pleasure for the taste buds !



PRESENTATION

The name Les Gemarelles finds its origins in the first names given to Geneviève, the mother of Florence and Jean-Baptiste Quiot. Her first name is Geneviève, Marie, Elisabeth, which gives us GE-MAR-EL.

This range of wine is a tribute to Geneviève and her ancestors from Provence.

LOCATION

Indescribable... and irresistible!

Its history has experienced multiple twists and turns since this grape variety almost disappeared... Originally, it was exclusively cultivated in the northern Côtes du Rhône (from Vienna to Valence), before becoming one of the most popular in California. Today, this white grape variety is distinguished as much by its rarity as by the complexity of some of its aromas, so shifting that they escape description.

TERROIR

Our Viogniers are planted on 2 types of soil:

- on the place called the Plan de Dieu with rolled pebbles of intermediate size (gravel and clay),
- in the town of Violès, in Les Troncs with gravel terroirs.

WINEMAKING

Harvests carried out taking advantage of the first freshness of the morning and protecting the berries and juices from contact with the air in order to avoid any premature oxidation. Pneumatic pressing, settling and fermentation in thermo-regulated stainless steel vats (15-17°C).

VARIETAL

Viognier

SERVING

Drink chilled.

AGEING POTENTIAL

2 to 3 years

TASTING

Its imposing perfumes reveal very full-bodied aromas on the palate, of admirable length. This grape variety produces fine white wines, with a rich and creamy body.

FOOD PAIRINGS

As an aperitif or with mushroom dishes.

