

Vignobles Famille Quiot, Gigondas

AOC Gigondas, Vallée du Rhône, France

A great, complex and powerful wine



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

The cultivation of vines dates back to antiquity. If we attribute the creation of the first wine estates to veterans of the second Roman legion, the discovery of vats for storing wine constitutes another clue. We then note that the oldest written mention of a Gigondas vineyard dates from the 12th century. Gigondas was the first Côtes du Rhône Village to achieve the rank of Cru, on January 6, 1971.

TERROIR

We have 3 terroirs:

- Clayey and limestone molasses.
- Alluvium with broken stones.
- Safres and sandstone.

WINEMAKING

Partial destemming. Vatting: 3 to 4 weeks. FML and wood breeding for one part.



VARIETALS

Grenache noir, Syrah, Mourvèdre

SERVING

Not too cool to allow the fullness and richness of its aromas to express themselves.

AGEING POTENTIAL

5 to 10 years

TASTING

Dark purple color. Aromas of dark fruits, leather and light spices. Silky on the palate with powerful tannins. Excellent length.

FOOD PAIRINGS

Lamb, truffle dishes. Red meats in sauce.

