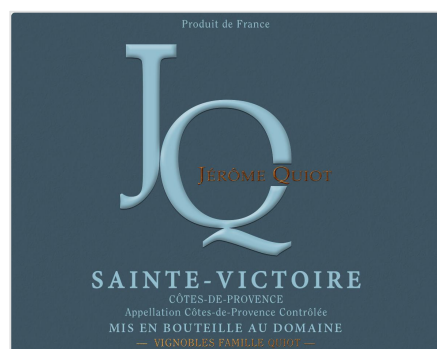




Jérôme Quiot, Sainte-Victoire, Rosé 2023

AOC Côtes de Provence Sainte-Victoire, Provence, France

A fruity and intense rosé on the palate...



PRESENTATION

Our "Hommage Jérôme Quiot" are wines which, due to their fruity side, are accessible to the greatest number of enthusiasts. They highlight the characteristics of each of the appellations from which they come. We have chosen to make these wines "Pleasure Wines" which combine the tradition of the terroirs and a fruity trend for wise and relaxed consumption.

LOCATION

The Sainte Victoire appellation (boundary within the Côtes de Provence AOC area) is a terroir on the southern foothills of the Montagne Sainte-Victoire (east of the town of Aix-en-Provence) which extends to the ranges of Mounts Olympus and Aurélien. This Area has very specific geo-climatic characteristics (poor, well-drained soils, formed of limestone and clayey sandstone). This terroir benefits from exceptional sunshine and a climate with slightly continental nuances, protected to the south from maritime influences by the Monts Aurélien and the Sainte-Baume massif. The action of the mistral cleanses the vineyard. The grapes ripen later than in the rest of the Côtes de Provence appellation, which gives the wines a characteristic freshness.

TERROIR

Working in the vineyard, in traditional cultivation, promotes tillage and preservation of the environment.

WINEMAKING

Direct pressing then settling. Fermentation at 18°C.

AGEING

Aging on fine lees for a few months. The production decree allows earlier marketing in recent years. Our Sainte Victoire is available from the beginning of the year following the harvest.

VARIETALS

Carignan, Grenache noir, Syrah, Cinsault

13 % VOL.

SERVING

Serve chilled 10-12°C

AGEING POTENTIAL

2 to 3 years

TASTING

An explosion of summer flowers, melon, peach, orange and even papaya on a very mineral background.



FOOD PAIRINGS

As an aperitif, with salads and savory tarts. Perfect for slightly spicy, oriental or Asian dishes.

