



Jérôme Quiot, Côtes du Rhône, Marsanne

AOC Côtes du Rhône, Vallée du Rhône, France



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

A very vigorous and generous grape variety, it matures from September 15. Rustic, it is located on not very fertile hillside land. It thrives on warm, stony soils. It produces powerful wines with medium acidity. Its floral and hazelnut aromas develop particularly with age.

TERROIR

Our Marsannes are located in the commune of Sablet and at Plan de Dieu, planted in soils combining pebbles and sand.

WINEMAKING

Double settling. Vinification partially in wood (around 20%).

VARIETAL

Marsanne

SERVING

Drink fresh. Even if we recommend drinking this wine when young, Marsanne allows the production of wine with good aging potential.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Aromas of acacia, beeswax, quince, almond, honey and white peach. If you let it age, it will take on notes of hazelnut, almond...

FOOD PAIRINGS

Drink throughout the year, accompanied by salads or goat's cheese.

