



Hommage à Jérôme Quiot, Quod Erat faciendum, , 2020

IGP Méditerranée, France



We are mainly a wine producer of AOC, but we have some plots, on each of our domains, in IGP Méditerranée that we share with you with our "Quod Erat Faciendum" available in 3 colors.

"Quod Erat Faciendum" means: "What had to be done"... a little wink to simply share our know-how, in accessible and uninhibited wines.

TERROIR

The soils are located in the former Rhône river area, thus composed of alluvial stones.

WINEMAKING

It is made of third leaves vines from Chateauneuf-du-Pape and Gigondas. The grapes are fermented in vats after total de-stemming and a slight pressing. The maceration takes 8 to 10 days at controlled temperature in order to keep the fruit.

The wine is then matured during 6-8 months before bottling.

TASTING

The color is dark red with purples tints. It promises you red and black berries aromas, elegant tannins and a long finish on the palate.

FOOD PAIRINGS

We recommend you to serve it at room temperature (16-18°C). It will be a perfect match to tex mex, tapas and barbecues dishes.

