



38 Parcelles, Rasteau

AOC Côtes du Rhône Villages Rasteau, Vallée du Rhône, France

Complexity and a beautiful balance !



PRESENTATION

Our Châteauneuf-du-Pape estate is spread over 38 plots of land. The origins of the Quiot Family coming partly from Châteauneuf-du-Pape, Florence and Jean-Baptiste decided to give the name "38 Parcels" to a variation of wines from the Southern Rhône Valley & Provence.

This range of wine is perfectly suited to a current drinking style. The Quiot Family is always looking for modern wines, while respecting tradition and the appellation.

LOCATION

Since 2010, the Rasteau vintage has been recognized as an AOC (before, Rasteau was a Côtes du Rhône Villages with a commune name). Rasteau wines are, generally speaking, marked by aromas of very ripe red and black fruits, nuanced by light scents of garrigue. On the palate, spicy notes of cocoa, licorice and leather enrich the palate.

TERROIR

The vineyard extends throughout the Rastelain territory and does not exceed 360m altitude. To the north, a landscape of gentle hills is hollowed out to form the famous spurs. To the south, ancient terraces stretch their slopes, thus diversifying the relief.

Our only plot in Rasteau is located on a terroir of red clay and small pebbles.

WINEMAKING

Total destemming. Vatting: 17 to 21 days. Aging in vats and tuns.

VARIETALS

Grenache noir, Mourvèdre

SERVING

The ideal tasting temperature to fully enjoy all the aromas is between 14 and 16 degrees.

AGEING POTENTIAL

3 to 5 years

TASTING

Dark and deep garnet color.

Ripe berries, Provençal herbs. Balance between body and freshness. Finish of spices and undergrowth.

Rasteau wines are very appreciated in their youth but they are also renowned for being great wines to keep, to be enjoyed after 8 to 10 years...

FOOD PAIRINGS

rack of pork and lamb chop.

