



## Vignobles Famille Quiot, Sablet

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

A wine that has all the makings of a great one !

### PRESENTATION

The Quiot family has been winegrowers since 1748. Today, Florence and Jean-Baptiste, the 13th generation, are 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

Built on a sandy hillock which gave it its name, this typically Provençal village is home to narrow streets and strange staircases with uneven steps. Its vineyard, with gentle slopes and an elongated silhouette, thrives on sandy soils, decalcified red clay and pebbles of varying sizes. The Dentelles de Montmirail, at the foot of which it is located, protect the 300 hectares of vines covered by this appellation. Sablet acquired its letters of nobility, Côtes du Rhône Villages communal, in 1974.

### TERROIR

A particular geology in the Sablet village appellation: sandy soils, decalcified red clays mixed with pebbles of various sizes and red sandstone soils.

### WINEMAKING

Total destemming. Vatting: 20 days. Aging in vats and tuns.

### VARIETALS

Grenache noir, Mourvèdre

### SERVING

Although this wine does not necessarily need to be chilled, you can chill it slightly so that it becomes more refreshing, especially during the summer heat.

### AGEING POTENTIAL

3 to 5 years

### TASTING

Deep purplish red color.  
Aromas of liquorice, black fruits, bay leaf and fine spices.  
Supple and suave attack, ample and structured wine with harmonious tannins.

### FOOD PAIRINGS

Grilled red meats or duck.

