



## Jérôme Quiot, Côtes du Rhône, Roussanne

AOC Côtes du Rhône, Vallée du Rhône, France

### PRESENTATION

Our "Homage to 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 grape variety of medium vigor, it matures during September. Warm, stony, well-drained soils, lean and arid hillside soils or stony loam-limestone soils are suitable for it. It is a delicate grape variety of great finesse.

### TERROIR

Our Roussannes are planted on alluvial clay-limestone terraces which offer a contrasting water supply.

### WINEMAKING

Early harvest. Pneumatic pressing, settling and fermentation in thermo-regulated stainless steel vats (15-17°C).

### VARIETAL

Roussanne

### SERVING

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

### AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

### TASTING

Straw yellow color. Notes of apricot, hawthorn, honey and subtle scents of narcissus.

### FOOD PAIRINGS

Goes very well with raw vegetables and pasta.



### Hommage à Jérôme Quiot

5 AVENUE BARON LEROY, 84230 CHATEAUNEUF DU PAPE - France

Tel. 0490837355 - vignobles@jeromequiot.com

www.famillequiot.com   

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

