



38 Parcelles, Côtes du Rhône

AOC Côtes du Rhône, Vallée du Rhône, France

Tradition and fruit !

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

The Côtes du Rhône is divided into two distinct climatic zones between the north and the south of the valley. In the southern part, the typically Mediterranean climate is characterized by very sunny, hot and dry summers, and mild winters where humidity is more abundant. The sunshine, the heat, the sometimes violent wind and a relative drought are conducive to good plant development and ripening of the vines, while limiting diseases. A valuable aid for the production of great wines. (Source CDR)

TERROIR

2 types of terroir:

- the alluvial terraces rich in pebbles provide the vines with a regular water supply and the restitution, during the night, of the heat stored during the day by the pebbles.
- the alluvial clay-limestone terraces offer a more contrasting water supply.

WINEMAKING

Pre-fermentation maceration for 3 days. Vatting 8 to 12 days.

VARIETALS

Grenache noir, Syrah, Mourvèdre, Cinsault

SERVING

Don't hesitate to refresh your bottle of Côtes du Rhône a little before tasting it... it's trendy and so good!

AGEING POTENTIAL

2 to 3 years, 3 to 5 years

TASTING

- an intense ruby color,
- aromas of strawberry, redcurrant and cranberry,
- a supple attack and balanced palate. A tender and delicious wine.

FOOD PAIRINGS

Perfect with cold meats and during a picnic.

