

## Vignobles Famille Quiot, Côtes du Rhône, Marsanne

AOC Côtes du Rhône, Vallée du Rhône, France



### 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

A very vigorous and generous grape variety, it matures from September 15. Rustic, it is located on not very fertile hillside land. It thrives on warm, stony soils. It produces powerful wines with medium acidity. Its floral and nutty aromas develop particularly with age.

### TERROIR

Our Marsannes are located in the town of Sablet and at Plan de Dieu, planted in soils combining pebbles and sand.

### WINEMAKING

Double settling. Vinification partially in wood (around 20%).

### VARIETAL

Marsanne

### SERVING

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

### AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

### TASTING

Aromas of acacia, beeswax, quince, almond, honey and white peach. If you let it age, it will take on notes of hazelnut, almond...

### FOOD PAIRINGS

Drink throughout the year, accompanied by salads or goat's cheese.

