



PARCELLES

38 Parcelles, Côtes du Rhône, Marsanne

AOC Côtes du Rhône, Vallée du Rhône, France



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

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 hazelnut aromas develop particularly with age.

TERROIR

Our Marsannes are located in the commune 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

2 to 3 years, 3 to 5 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.

