



*Côtes de Provence*  
Appellation d'Origine Contrôlée



## Vignobles Famille Quiot, Côtes de Provence, Rosé

AOC Côtes de Provence, Provence, France

A nugget of freshness for your summer evenings!

### 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

The terroir of the Côtes de Provence appellation is as beautiful in the vines as it is at the root level. The subsoil is indeed of complex geology, particularly suitable for wine.

### TERROIR

Clay-limestone soils, with a coarse texture, resulting from the decomposition of the parent rock of the surrounding mountains.

### WINEMAKING

Direct pressing for most grape varieties. Vatting for 12 to 24 days at 18-20°C to promote freshness.

### VARIETALS

Cinsault, Grenache noir, Syrah, Tibouren

### SERVING

Serve as fresh

### AGEING POTENTIAL

Enjoy all year long

### TASTING

Liveliness, freshness, citrus aromas, with lots of roundness.

### FOOD PAIRINGS

salads and Asian dishes.

