

LES GEMARELLES



Les Gemarelles, Provence Blanc

AOC Côtes de Provence, Provence, France

PRESENTATION

The name Les Gémarelles finds its origins in the first names given to Geneviève, the mother of Florence and Jean-Baptiste Quiot. Her first name is Geneviève, Marie, Elisabeth, which gives us GE-MAR-EL.

This range of wine is a tribute to Geneviève and her ancestors from Provence.

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 or cold maceration (12 to 24 hours). Varieties fermented separately. Vatting time :12 to 24 days at 18-20°

VARIETALS

Rolle, Clairette, Sémillon

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

AGEING POTENTIAL

Enjoy all year long

TASTING

Enjoy citrus and white fruits (peaches, pears) with some pineapple notes.

VISUAL APPEARANCE

Enjoy citrus and white fruits (peaches, pears) with some pineapple notes.

AT NOSE

Enjoy citrus and white fruits (peaches, pears) with some pineapple notes.

ON THE PALATE

Enjoy citrus and white fruits (peaches, pears) with some pineapple notes.

FOOD PAIRINGS

Enjoy citrus and white fruits (peaches, pears) with some pineapple notes.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, International cuisine, Sea food, Shellfish, Fish

