LA FILATURE - Roches Blanches - Châteauneuf-du-Pape, Blanc

AOC Châteauneuf-du-Pape, Vallée du Rhône, France

A white Châteauneuf-du-Pape grown on limestone rocks, bringing the minerality of its terroir to your glass

PRESENTATION

La Filature takes its name from a little-known chapter in the history of Châteauneuf-du-Pape. A "filature" is a silk weaving factory

Before viticulture permanently shaped the landscape, the village lived according to the rhythm of diverse crops and crafts such as madder cultivation, sericulture (white mulberry and silkworms), cooperage, blacksmithing...

In the second half of the 19th century, as viticulture was going through a period of uncertainty, sericulture (silk worm farming) and the cultivation of white mulberry trees gradually took root in the region. This was a period of intense but brief growth until the phylloxera crisis struck in 1860. Jean Quiot then built a spinning factory with eight vats to weave locally. This period was short-lived, as the decline of sericulture began at the dawn of the 20th century.

The building, then unused, was repurposed once again to serve as a hospital during World War I, a silent witness to resistance and resilience.

LOCATION

On a high plateau overlooking the Rhône (river) in the northwestern part of the appellation, a plot known as the "Collection" is carefully maintained in an unspoiled setting. It includes all the grape varieties authorized in Châteauneuf-du-Pape.

TERROIR

A single cluster of plots situated on a rolling limestone plateau covered with white Urgonian rocks.

HARVEST

100% hand-harvested

WINEMAKING

Pneumatic pressing, cold static settling, aging on lees for 4 months. No malolactic fermentation. The Roussanne is vinified separately and aged in barrels before the final blend.

VARIETALS

Bourboulenc, Clairette, Grenache blanc, Roussanne

13.5 % VOL.

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

MAISON QUIOT
Mère & Fille

Famille Quiot
5 Avenue Baron Leroy, 84230 Châteauneuf-du-Pape - France
Tel. 0490837355 - vignoblesfamillequiot@gmail.com
www.famillequiot.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

SERVING
You can enjoy it while it’s young, served chilled to maximize its freshness without detracting from its aromas. Lovers of white Châteauneuf-du-Pape will prefer to let it age in their cellar, where it is well-preserved. It can then be decanted and enjoyed at room temperature.

AGEING POTENTIAL
2 to 3 years, 5 to 10 years, 10 to 15 years

TASTING
Pale yellow in color, clear and bright.
Notes of white flowers, peach, and lemon.
Exceptionally long on the palate, full-bodied and generous.
The minerality of the terroir comes through delicately.

FOOD PAIRINGS
French cuisine: chicken supreme with cream sauce, lemon-roasted chicken. The wine’s roundness enhances the dish’s velvety texture and softens its acidity, creating a harmonious and structured pairing.

Spicy cuisine: pan-seared scallops with spices, cod with beurre blanc, and grilled lobster. The wine’s full-bodied texture complements seafood, while its freshness balances the sauces and brings out their full finesse.

Easy-to-prepare dishes: linguine with shrimp, garlic, and lemon zest, or creamy mushroom risotto. The combination of flavors enhances the wine’s balance.

Vegetarian: roasted vegetables with thyme, asparagus risotto, and even lightly creamy vegetarian dishes. The wine adds depth and complexity while enhancing the textures and vegetable notes.

Perfect for pairing with cheeses, seafood, and white meats.

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