LA FILATURE, La Filature, IGP Méditerranée, Rosé, 2025

IGP Méditerranée, France

The Mediterranean attracts you... its beauty, its landscapes. Here is a simple Mediterranean Rosé that will take you back to your vacation memories or dreams.

PRESENTATION

La Filature is a nod to the past of the Quiot Family who were sericulturists (breeders of silkworms) during the phylloxera crisis.
The magnane grove is still in the family and vats replace the fixing beams of the worm breeding.

LOCATION

The plots are located in our estates, from Rhône Valley or Provence, very close to our AOC terroirs.

WINEMAKING

The grapes are directly pressed pneumatically after destemming and light mechanical crushing. Fermentation in stainless steel tanks lasts around 3 weeks and the temperature is kept at 18°C to promote fruit aromas.

AGEING

Bottling takes place in January of the year following the harvest.

VARIETALS

Grenache noir, Syrah

SERVING

To be tempered at 10-12°C to enjoy all of its aromas. If possible, keep the bottle cool throughout the tasting.

AGEING POTENTIAL

Enjoy all year long

TASTING

The color is relatively deep pink. You can appreciate elegant aromas of strawberry, cream and a tangy touch of English candy. On the palate, we find a nice acidity and delicious finish.

FOOD PAIRINGS

Simplicity and conviviality to accompany our wines.
A few sushi... a Provençal salad... want some tasty Asian or oriental cuisine... Also think about yellow curry or not too spicy Creole dishes.

MAISON QUIOT
Mère & Fille

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