

Jérôme Quiot, Côtes du Rhône, Viognier

AOC Côtes du Rhône, Vallée du Rhône, France



PRESENTATION

Our "Hommage Jérôme Quiot" are wines which, due to their fruity side, are accessible to the greatest number of enthusiasts. They highlight the characteristics of each of the appellations from which they come. We have chosen to make these wines Pleasure Wines which combine the tradition of the terroirs and a fruity trend for wise and relaxed consumption.

LOCATION

Indescribable... and irresistible!

Its history has experienced multiple twists and turns since this grape variety almost disappeared... Originally, it was exclusively cultivated in the northern Côtes du Rhône (from Vienna to Valence), before becoming one of the most popular in California. Today, this white grape variety is distinguished as much by its rarity as by the complexity of some of its aromas, so shifting that they escape description.

TERROIR

Our Viogniers are planted on 2 types of soil:

- on the place called the Plan de Dieu with rolled pebbles of intermediate size (gravel and clay),
- in the town of Violès, in Les Troncs with gravel terroirs.

WINEMAKING

Harvests carried out taking advantage of the first freshness of the morning and protecting the berries and juices from contact with the air in order to avoid any premature oxidation. Pneumatic pressing, settling and fermentation in thermo-regulated stainless steel vats (15-17°C).

VARIETAL

Viognier

SERVING

Drink fresh.

Keep for 2 or 3 years or more depending on taste

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Its imposing perfumes reveal very full-bodied aromas on the palate, of admirable length. This grape variety produces fine white wines, with a rich and creamy body.

Very fragrant and subtle, it reveals moving aromas of yellow fruits (mango, pear, peach, apricot, quince), fresh flowers (violet, iris, acacia), musk and spices, but also dried fruits (toasted almonds and hazelnuts).

FOOD PAIRINGS

To drink with dishes based on mushrooms.

