



38 Parcelles, Sablet

AOC Côtes du Rhône Villages Sablet, Vallée du Rhône, France

A powerful red with spicy notes.

PRESENTATION

Our Châteauneuf-du-Pape estate is spread over 38 plots of land. The origins of the Quiot Family coming partly from Châteauneuf-du-Pape, Florence and Jean-Baptiste decided to give the name "38 Parcels" to a variation of wines from the Southern Rhône Valley & Provence.

This range of wine is perfectly suited to a current drinking style. The Quiot Family is always looking for modern wines, while respecting tradition and the appellation.

LOCATION

Built on a sandy hillock which gave it its name, this typically Provençal village is home to narrow streets and strange staircases with uneven steps. Its vineyard, with gentle slopes and an elongated silhouette, thrives on sandy soils, decalcified red clay and pebbles of varying sizes.

TERROIR

A particular geology in the Sablet village appellation: sandy soils, decalcified red clays mixed with pebbles of various sizes and red sandstone soils.

WINEMAKING

Total destemming. Vatting: 20 days. Aging in vats and tuns.

VARIETALS

Grenache noir, Mourvèdre

SERVING

Although this wine does not necessarily need to be chilled, you can chill it slightly so that it becomes more refreshing, especially during the summer heat.

AGEING POTENTIAL

3 to 5 years, 5 to 10 years

TASTING

Deep purplish red color.
Aromas of liquorice, black fruits, bay leaf and fine spices.
Supple and suave attack, ample and structured wine with harmonious tannins.

FOOD PAIRINGS

Grilled red meats or duck.

