



38 Parcelles, Gigondas

AOC Gigondas, Vallée du Rhône, France

Rich, elegant and powerful !



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

If the vines found their chosen lands very early on in Gigondas, the wines achieved their consecration in 1971, the year in which the appellation "Gigondas, Cru des Côtes du Rhône" was obtained. For two millennia, the village in the heart of the Dentelles de Montmirail has lived mainly from its vines. Today, nearly 200 winegrowers perpetuate this tradition, including the QUIOT Family! (Source Gigondas)

TERROIR

On the estate, we have 3 terroirs:

- Clay and limestone molasses.
- Alluvium with broken stones.
- Sables and sandstone.

WINEMAKING

Partial destemming. Vatting: 3 to 4 weeks. FML and wood breeding for one part.

VARIETALS

Grenache noir, Syrah, Mourvèdre

SERVING

At room temperature to allow the fullness and richness of its aromas to express themselves.

AGEING POTENTIAL

5 to 10 years

TASTING

Dark purple color. Aromas of dark fruits, leather and light spices. Silky on the palate with powerful tannins. Excellent length.

FOOD PAIRINGS

Leg of lamb, truffle dishes. Red meats in sauce.

