

# LES GEMARELLES

## Les Gemarelles - Châteauneuf-du-Pape

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

A great sharing wine, supple and fine !

### PRESENTATION

The name Les Gemarelles finds its origins in the first names given to Geneviève, the mother of Florence and Jean-Baptiste Quiot. Her first name is Geneviève, Marie, Elisabeth, which gives us GE-MAR-EL.

This range of wine is a tribute to Geneviève and her ancestors from Provence.

### LOCATION

The 13 traditional authorized grape varieties are present on the estate. This allows us to produce balanced wines with finesse.

### TERROIR

3 main types of soil: soils with rolled pebbles, stony terraces in the basement combining sand and gravel and clayey soils from the limestone parent rock.

### WINEMAKING

Traditional winemaking. Total destemming, twice-daily reassembly. Vatting: 15 to 21 days in concrete vats. Aged for 18 months in vats and barrels (15%).

### VARIETALS

Grenache noir, Syrah, Cinsault, Mourvèdre, Counoise

### AGEING POTENTIAL

5 to 10 years

### TASTING

Young: deep carmine, ripe black fruits, turning to spices. Flexibility, persistence and aromatic fullness.

This wine can be stored as an old vintage. Its aromas of spicy ripe fruit then turn into compotes touching on prunes, licorice and black pepper.

### FOOD PAIRINGS

red meats, dishes with sauces, meat and cheese terrine.

