



38 Parcelles, AOC Châteauneuf-du-Pape, Blanc

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

A subtle and elegant discovery!

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

Our plots are spread over several terroirs, all around the village. This allows us to produce balanced wines with finesse. 10% of the estate is planted with white grape varieties, mainly Clairettes and Grenaches.

TERROIR

Clay soils, resulting from the decomposition of the limestone parent rock and soils with a sandy texture.

WINEMAKING

Pneumatic pressing, static cold settling, aging on lees for 4 months. No MLF. Vinification in concrete vats producing very good thermal inertia.

VARIETALS

Bourboulenc, Clairette, Roussanne, Grenache blanc

SERVING

Serve between 14° and 16°

AGEING POTENTIAL

5 to 10 years

TASTING

It is a long-lasting wine on the palate, full and rich, highlighting white flowers, peach and lemon in its youth. Over the years it will acquire aromas of apricot, honey and almond and will confirm its minerality.

FOOD PAIRINGS

white meats, goat cheeses and seafood.

