



Nos Pépites, AOC Châteauneuf-du-Pape, Red, 2017

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



ALWENN & NOLANDRA, FRUIT OF THE FAMILLE QUIOT

Nolwenn... Alexandra...

Nol...Andra

Alexandra... Nolwenn...

AL...Wenn

PRESENTATION

Nolwenn... Alexandra...

The 14th generation of the Famille Quiot. Two little girls with first names rich in history and myth. Two heroic and royal destinies. Two passionate and ambitious destinies. Two combative destinies and in search of independence. From "the white angel" to "the one who protects man"...

Much more than just a Cuvée, this wine represents a true story, it is a tribute, rich in meaning and symbology. A little bit of secrecy... a bit of sophistication... a lot of tradition and future... Here is the alchemy of the Nolandra cuvée. A wine that can be felt... it cannot be explained.

The first names, Nolwenn and Alexandra are the first names of the elders of each branch of the 14th generation.

THE VINTAGE

Nolandra is produced only in "great vintage" years on the domaine.

Far from the sirens of the press, we focus on our capacity and our production potential.

You will not be able to discover our Nolandra, only the years when the harvest has allowed us to produce our traditional cuvées on our different domaines with optimal quality. If this condition is met, then we work on the Quintessence : Nolandra.

TERROIR

Nolandra is produced only with grapes produced on our own domaines located in Châteauneuf-du-Pape and in our cellar, in the heart of the village.

Also, the terroirs are varied and representative of the appellation, our vineyards spread over Urganian white rocks, rolled pebbles and sandy soils.

WINEMAKING

In order to obtain finesse, power, complexity and balance in our bottles of Nolandra, we adapt the vinification and especially the aging to its peculiarities, to each vintage produced.

15 % VOL.

AGEING POTENTIAL

5 to 10 years, Over 15 years



TASTING

The purpose of our Nolandra is to offer you a finesse, elegance and balance wine. Qualities that we hope to pass on to the 14th generation of our family.

Also, more than long tasting comments, we prefer to let you discover for yourself the complexity of our Nolandra, as if you were getting to know each other.

