

## Vignobles Famille Quiot, Côtes du Rhône, Roussanne

AOC Côtes du Rhône, Vallée du Rhône, France



### PRESENTATION

The Quiot family has been winegrowers since 1748. Today, Florence and Jean-Baptiste, the 13th generation, are at the head of the estates which are all located in the Southern Rhône Valley and Provence.

It is a set made up of several domains, each having its own independence, its typicity, its soul, its history and its aromatic profile.

### LOCATION

A grape variety of medium vigor, it matures during September. Warm, stony, well-drained soils, lean and arid hillside soils or stony loam-limestone soils are suitable for it. It is a delicate grape variety of great finesse.

### TERROIR

Our Roussannes are planted on alluvial clay-limestone terraces which offer a contrasting water supply.

### WINEMAKING

Early harvest. Pneumatic pressing, settling and fermentation in thermo-regulated stainless steel vats (15-17°C).

### VARIETAL

Roussanne

### SERVING

Drink fresh. Even if we recommend drinking this wine when young, Roussanne allows the production of wine with good aging potential.

### AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

### TASTING

Straw yellow color. Notes of apricot, hawthorn, honey and subtle scents of narcissus.

### FOOD PAIRINGS

Goes very well with raw vegetables and pasta.

