FAMILLE QUIOT
1748

Vignobles Famille Quiot, Côtes du Rhône, Viognier
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
Indescribable… and irresistible!
Its history has experienced multiple twists and turns since this grape variety almost disappeared... Originally, it was exclusively cultivated in the northern Côtes du Rhône (from Vienna to Valence), before becoming one of the most popular in California. Today, this white grape variety is distinguished as much by its rarity as by the complexity of some of its aromas, so shifting that they escape description.

TERROIR
Our Viogniers are planted on 2 types of soil:
- on the place called the Plan de Dieu with rolled pebbles of intermediate size (gravel and clay),
- in the town of Violès, in Les Troncs with gravel terroirs.

WINEMAKING
Harvests carried out taking advantage of the first freshness of the morning and protecting the berries and juices from contact with the air in order to avoid any premature oxidation. Pneumatic pressing, settling and fermentation in thermo-regulated stainless steel vats (15-17°C).

VARIETAL
Viognier

SERVING
Drink fresh.
Keep for 2 or 3 years or more depending on taste

AGEING POTENTIAL
Enjoy all year long, 2 to 3 years

TASTING
Its imposing perfumes reveal very full-bodied aromas on the palate, of admirable length. This grape variety produces fine white wines, with a rich and creamy body.
Very fragrant and subtle, it reveals moving aromas of yellow fruits (mango, pear, peach, apricot, quince), fresh flowers (violet, iris, acacia), musk and spices, but also dried fruits (toasted almonds and hazelnuts).

FOOD PAIRINGS
To drink with dishes based on mushrooms.

5H1RKE