

# LES GEMARELLES

## Les Gemarelles - Rasteau

AOC Côtes du Rhône Villages Rasteau, Vallée du Rhône, France

Complexity and fruit, the winning combo !



### PRESENTATION

The name Les Gémarelles 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

Rasteau wines are, generally speaking, marked by aromas of very ripe red and black fruits, nuanced by light scents of garrigue. On the palate, spicy notes of cocoa, licorice and leather enrich the palate.

### TERROIR

Our only plot in Rasteau is located on a terroir of red clay and small pebbles.

### WINEMAKING

Total destemming. Vatting: 17 to 21 days. Aging in vats and tuns.

### VARIETALS

Grenache noir, Mourvèdre

### SERVING

The ideal tasting temperature to fully enjoy all the aromas is between 14 and 16 degrees.

### AGEING POTENTIAL

5 to 10 years

### TASTING

Dark and deep garnet color.

Ripe berries, Provençal herbs. Balance between body and freshness. Finish of spices and undergrowth.

Rasteau wines are very appreciated in their youth but they are also renowned for being great wines to keep, to be enjoyed after 8 to 10 years...

### FOOD PAIRINGS

rack of pork and lamb

