



QEF Red

IGP Méditerranée, Vallée du Rhône, France



QUOD ERAT FACIENDUM : Q.E.F
Or : « What has to be done »

TERROIR

The soils are located in the former Rhône river area, thus composed of alluvial stones.

VINIFICATION

It is made of third leaves vines from Chateauneuf-du-Pape and Gigondas. The grapes are fermented in vats after total de-stemming and a slight pressuring. The maceration takes 8 to 10 days at controlled temperature in order to keep the fruit.

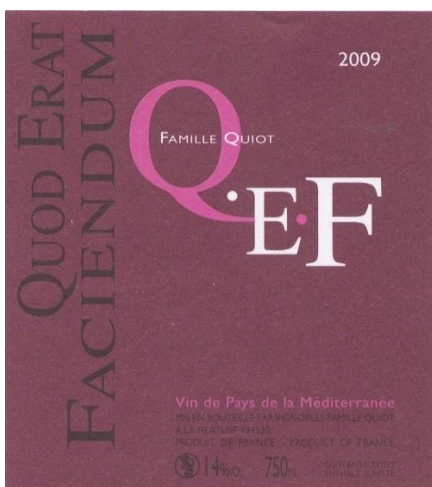
The wine is then matured during 6 -8 months before bottling.

TASTING NOTES

The color is dark red with purples tints. It promises you red and black berries aromas, elegant tannins and a long finish on the palate.

FOOD AND WINE PAIRINGS

We recommend you to serve it at room temperature (16-18°C). It will be a perfect match to tex mex, tapas and barbecues dishes.



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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ, SACHEZ APPRÉCIER ET CONSOMMER AVEC MODÉRATION.



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