

LES GEMARELLES

Les Gemarelles - Sablet

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

Little known but so rich in fruits and spices...!



PRESENTATION

The name Les Gemarelles 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

The Dentelles de Montmirail, at the foot of which it is located, protect the 300 hectares of vines covered by this appellation. Sablet acquired its letters of nobility, Côtes du Rhône Villages communal, in 1974.

TERROIR

A particular geology in the Sablet village appellation: sandy soils, decalcified red clays mixed with pebbles of various sizes and red sandstone soils.

WINEMAKING

Total destemming. Vatting: 20 days. Aging in vats and tuns.

VARIETALS

Grenache noir, Mourvèdre

SERVING

Although this wine does not necessarily need to be chilled, you can chill it slightly so that it becomes more refreshing, especially during the summer heat.

AGEING POTENTIAL

3 to 5 years, 5 to 10 years

TASTING

Deep purplish red color.
Aromas of liquorice, black fruits, bay leaf and fine spices.
Supple and suave attack, ample and structured wine with harmonious tannins.

FOOD PAIRINGS

Grilled red meats or duck.

