



Jérôme Quiot, Côtes de Provence, Rosé 2024

AOC Côtes de Provence, Provence, France

The ideal companion for your meals with friends!



PRESENTATION

Our "Hommage Jérôme Quiot" are wines which, due to their fruity side, are accessible to the greatest number of enthusiasts. They highlight the characteristics of each of the appellations from which they come. We have chosen to make these wines "Pleasure Wines" which combine the tradition of the terroirs and a fruity trend for wise and relaxed consumption.

LOCATION

The terroir of the Côtes de Provence appellation is as beautiful in the vines as it is at the root level. The subsoil is indeed of complex geology, particularly suitable for wine.

TERROIR

Clay-limestone soils, with a coarse texture, resulting from the decomposition of the parent rock of the surrounding mountains.

WINEMAKING

Direct pressing for most grape varieties. Vatting for 12 to 24 days at 18-20°C to promote freshness.

VARIETALS

Cinsault, Grenache noir, Syrah, Tibouren

SERVING

Serve as fresh

AGEING POTENTIAL

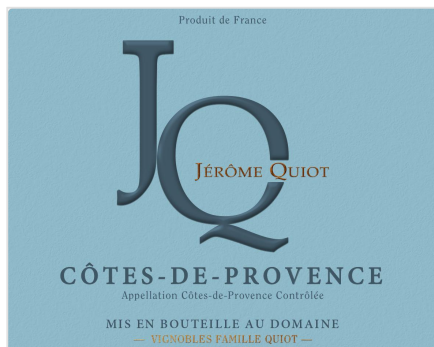
Enjoy all year long

TASTING

Liveliness, freshness, citrus aromas, with lots of roundness.

FOOD PAIRINGS

salads and Asian food.



Hommage à Jérôme Quiot

5 AVENUE BARON LEROY, 84230 CHATEAUNEUF DU PAPE
Tel. 0490837355 - vignobles@jeromequiot.com
www.famillequiot.com



ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

