



Nos Pépites, Famille Quiot, Alwenn, Rouge, 2013

AOC Gigondas, Vallée du Rhône, France



ALWENN & NOLANDRA, FRUIT OF THE FAMILLE QUIOT

Nolwenn... Alexandra...

Nol... Andra

Alexandra... Nolwenn...

Al...Wenn

PRESENTATION

Nolwenn... Alexandra...

The 14th generation of the Famille Quiot. Two little girls with first names rich in history and myth. Two heroic and royal destinies. Two passionate and ambitious destinies. Two combative destinies and in search of independence. From "the white angel" to "the one who protects man"...

Much more than just a Cuvée, this wine represents a true story, it is a tribute, rich in meaning and symbology. A little bit of secrecy... a bit of sophistication... a lot of tradition and future... Here is the alchemy of the Alwenn cuvée. A wine that can be felt... it cannot be explained.

The first names, Nolwenn and Alexandra are the first names of the elders of each branch of the 14th generation.

THE VINTAGE

Alwenn is produced only in "great vintage" years on the domaine.

Far from the sirens of the press, we focus on our capacity and our production potential.

You will not be able to discover our Alwenn, only the years when the harvest has allowed us to produce our traditional cuvées on our different domaines with optimal quality. If this condition is met, then we work on the Quintessence : Alwenn.

TERROIR

Alwenn is produced only with grapes produced on our own estate and in our cellar located in Gigondas.

Also, the terroirs are varied and representative of the appellation, our vineyard is spread over beautiful alluvial lands dotted with rolled pebbles to more arid and limestone lands.

WINEMAKING

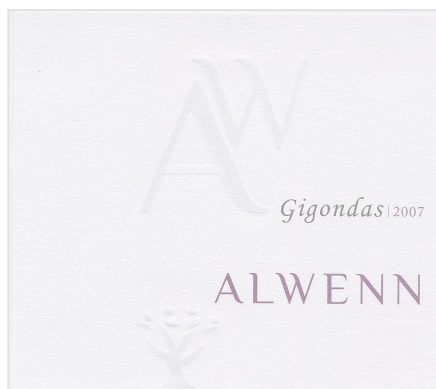
In order to obtain finesse, power, complexity and balance in our bottles of Alwenn, we adapt the vinification and especially the aging to its peculiarities, to each vintage produced.

13,5 % VOL.

TASTING

The purpose of our Alwenn is to offer you a finesse, elegance and balance wine. Qualities that we hope to pass on to the 14th generation of our family.

Also, more than long tasting comments, we prefer to let you discover for yourself the complexity of our Alwenn, as if you were getting to know each other.



Famille Quiot

5 Avenue Baron Leroy, 84230 Châteauneuf-du-Pape

Tel. 04 90 83 73 55 - vignobles@jeromequirot.com

www.famillequirot.com   

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



REVIEWS AND AWARDS

5/5 verres

"Millésime 2013 - Une robe rouge rubis assez foncée aux reflets violacés. Le nez, très avenant évoque le cassis et les fruits noirs. A l'aération ressort une touche confiturée. Une attaque franche en bouche avec une belle longueur en milieu et beaucoup de souplesse. L'équilibre est bien réussi. Un beau vin qui peu être bu maintenant sur le fruit même s'il peut se garder encore quelques années en cave."

Luxembourg HORESCA

JAMESUCKLING.COM

92/100

"A solid, textured and polished Gigondas. On the nose it has notes of blueberries, plums, black olives and baking spices. It's medium-bodied with melty tannins. Velvety and layered, with a tactile and delicious finish. Drink or hold."

James Suckling, James Suckling

"Deep ruby-violet. A complex nose of ripe blackcurrant, black fruits, olive tapenade and spices. Rich yet refined, showing great equilibrium and poise. The concentrated mid-palate is carried along silken tannins through a long, seductive finish. A premium Gigondas cuvée produced only in exceptional vintages from estate fruit, where the terroir combines alluvial soils with rolled pebbles and limestone parcels. Well-structured and approachable. 13.5%. Drink now-2028.

If I were keeping score: 4□, 91/100, B+"

Christopher Howard, The somm journal

