

LES GEMARELLES

Les Gemarelles - Gigondas

AOC Gigondas, Vallée du Rhône, France

A powerful, rich and silky red.

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

If the vines found their chosen lands very early on in Gigondas, the wines achieved their consecration in 1971, the year in which the appellation "Gigondas, Cru des Côtes du Rhône" was obtained. For two millennia, the village in the heart of the Dentelles de Montmirail has lived mainly from its vines. Today, nearly 200 winegrowers perpetuate this tradition, including the QUIOT Family!
(Source Gigondas)

TERROIR

On the estate, we have 3 terroirs:

- Clayey and limestone molasses.
- Alluvium with broken stones.
- Safres and sandstone.

WINEMAKING

Partial destemming. Vatting: 3 to 4 weeks. FML and wood breeding for one part.

VARIETALS

Grenache noir, Syrah, Mourvèdre

SERVING

Not too cool to allow the fullness and richness of its aromas to express themselves.

AGEING POTENTIAL

5 to 10 years

TASTING

Dark purple color. Aromas of dark fruits, leather and light spices. Silky on the palate with powerful tannins. Excellent length.

FOOD PAIRINGS

Leg of lamb, truffle dishes. Red meats in sauce.

