



QEF rosé 2020

IGP Méditerranée, France



We are mainly a wine producer of AOC, but we have some plots, on each of our domains, in IGP Méditerranée that we share with you with our "Quod Erat Faciendum" available in 3 colors.

"Quod Erat Faciendum" means: "What had to be done"... a little wink to simply share our know-how, in accessible and uninhibited wines.

PRESENTATION

Provence attracts you... its beauty, its landscapes. Here a simple Mediterranean Rosé that will take you in your memories or dreams of vacation.

THE VINTAGE

Capricious weather for the 2020 vintage, a spring alternation of cold and hot but the good summer weather and the Indian summer allowed a good harvest.

LOCATION

The plots are located between the Sainte Victoire and the Aurélien mountains, a contrasting setting with a characterful atmosphere. The brightness is breathtaking and has also inspired Cézanne when he came to the domaine.

TERROIR

The vineyards are located at the foot of the Sainte Victoire mountain and are on clay and stony alluvial soils.

IN THE VINEYARD

All of our domaines are identically cultivated, AOC or IGP plots, in accordance with the specifications.

HARVEST

September 2020

VINIFICATION

We realize a pneumatic pressure of the grapes after de-stemming and a slight mechanic crushing. We carry on a fermentation in inox vats over three weeks and the temperature is kept at 18°C in order to develop the fruit aromas. The bottling is done in January, the following the harvest.

AGEING

Bottling takes place in January.

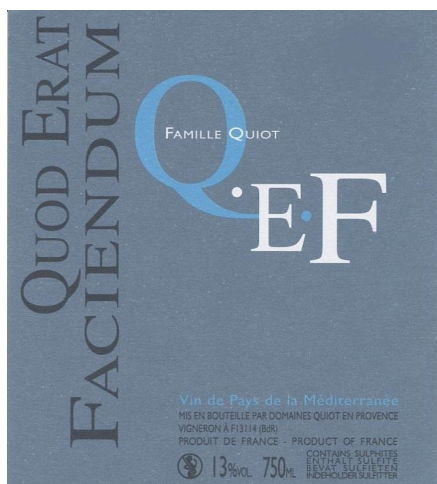
VARIETALS

Cabernet sauvignon 50%, Syrah 50%

13 % VOL.

SERVING

To be tempered at 10-12°C to be able to benefit from all of its aromas. If possible, keep the bottle cool throughout the tasting.



AGEING POTENTIAL

Enjoy all year long

TASTING

This deep rosé exhale strawberries and cream aromas and light british candies flavors. On the palate, it will show you a nice acidity and a gorgeous finish.

VISUAL APPEARANCE

Fairly deep pink color.

AT NOSE

Strawberry, cream and a tangy touch aromas.

ON THE PALATE

Beautiful acidity that holds in suspense and an exquisite finish.

FOOD PAIRINGS

Simplicity and conviviality to accompany QEF wines.

Some sushis... a provencal salad... tasty asian or oriental cuisine... Also yellow curry or slightly spicy Creole cuisine. Remember to bring it at your picnic : QEF wines will be there for your country outings, whether you are rosé, white or red.

REVIEWS AND AWARDS

84 points

""Pronounced pink. Lots of juicy fruit on the nose. Jammy fruit, raspberry boiled sweets. fresh acidity and a mineral finish. Not a complex wine, but very cheerful. Very friendly upfront fruit but the acidity dissipates quite quickly and by the finish this is left feeling a little flat and underwhelming. As expected from this producer, an eye-catching label that here opts for modernity and classy typographic minimalism. Commended.""

Elizabeth Gabay's Buyers Guide to the Rosés of Southern France, 01/06/2021

