

LES GEMARELLES



Les Gemarelles - Vacqueyras

AOC Vacqueyras, Vallée du Rhône, France

All the garrigue and fruit in a single wine !

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 wines of Vacqueyras are powerful with an assertive character but which are always distinguished by a specific freshness and finesse.

Vacqueyras - Vaqueiras in Provençal - takes its name from the Latin Vallée Quadreria, valley of stones.

Vacqueyras became Cru des Côtes du Rhône in 1990.

TERROIR

At the foot of the Dentelles de Montmirail, the terroir of this AOC is made up of alluvial soils and glacial terraces of the Riss. The soils are sandy-clayey, with banks of rolled pebbles on the terraces of the Garrigues.

WINEMAKING

Manual harvest and rigorous selection. Cold maceration. Twice-daily winding. Fermentation at 25°C. Aging 1 year, 10% passage in wood.



VARIETALS

Grenache noir, Syrah

AGEING POTENTIAL

5 to 10 years

TASTING

For this wine, you will find:

Brilliant purple-red color with violet reflections.

Open nose with cherries, raspberries and redcurrants.

On the palate, riper fruity aromas (cherry, blueberry and light notes of garrigue, bay leaf and thyme).

FOOD PAIRINGS

Ideal with a hot red fruit compote, braised lamb.

