

# 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 Valléea 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.

