



Les Gemarelles, Châteauneuf-du-Pape, Blanc

AOC Châteauneuf-du-Pape, Vallée du Rhône, France

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.

LOCATION

Our plots are spread over several terroirs, around the village. This allows us balanced wines with all finesse.

TERROIR

Clay soils formed from the decomposition of the limestone mother rock and soils of a sandy texture. 10% of our domaine are planted in white grape varieties with the majority of Clairette and Grenache.

WINEMAKING

Pneumatic pressing, static cold settling, matured on lees for 4 months. No MLF. Vinification in concrete vats producing a very good thermal inertia.

AGEING

The Roussanne is vinified and matured in barrel before final blending. Bottling is done in February of the year following the harvest, before aging in the bottle.

VARIETALS

Bourboulenc, Clairette, Grenache blanc, Roussanne

Contains sulphites.

SERVING

between 12° et 14°

AGEING POTENTIAL

5 to 10 years

TASTING

It is a long wine on the palate, full and fat, highlighting white flowers, peach and lemon on its youth. The years will give it apricot, honey and almond aromas and will confirm its minerality.

FOOD PAIRINGS

Puff-pastries, white meats, goat cheese, fish and sea food.

