



## Les Couversets, Châteauneuf-du-Pape

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

A Châteauneuf-du-Pape accessible to all, very well balanced.



### PRESENTATION

The name Les Couverset is that of a very ancient bourgeois family from Châteauneuf-du-Pape. The last descendant of this family to bear the name was Suzanne (a distant ancestor of the Quiot Family). The lands were passed down from generation to generation and are now fully integrated into the Quiot Family Vineyards.

### LOCATION

Our plots are spread all around the village of Châteauneuf-du-Pape, allowing us to benefit from all the advantages that the Appellation area can offer in terms of climate varieties, terroirs, and exposure.

### TERROIR

Mainly composed of alluvial sands and rolled pebbles, the soils have a mixture of alluvial, sandy, and rocky terroirs in the lower part of the vineyard, while the slopes feature clay-limestone soils.

### WINEMAKING

Traditional winemaking. Total destemming, twice-daily reassembly. Vatting: 15 to 21 days in concrete vats. Aged for 18 months in vats and barrels (15%).

### VARIETALS

Grenache noir, Syrah, Cinsault, Mourvèdre, Counoise

### SERVING

Service temperature around 18° Celsius

### AGEING POTENTIAL

5 to 10 years

### TASTING

The wine exhibits a bright purple color and offers aromas of very fresh fruit with subtle floral notes. On the palate, there's a hint of licorice and spice.

### FOOD PAIRINGS

On red meats, dishes with sauces.

