



38 Parcelles, Ventoux

AOC Ventoux, Vallée du Rhône, France

Like the Géant de Provence, our Ventoux has a robust structure and vast, "wild" aromas.

PRESENTATION

Our Châteauneuf-du-Pape estate is spread over 38 plots of land. The origins of the Quiot Family coming partly from Châteauneuf-du-Pape, Florence and Jean-Baptiste decided to give the name "38 Parcels" to a variation of wines from the Southern Rhône Valley & Provence.

This range of wine is perfectly suited to a current drinking style. The Quiot Family is always looking for modern wines, while respecting tradition and the appellation.

LOCATION

Classified as a Biosphere Reserve by UNESCO in 1990, the Mont Ventoux site serves as a showcase for terroirs worked with respect for nature and the cultural and historical heritage of the region. Ventoux red wines are supple and rich in aromas, combining red fruits and spices with leather, liquorice and truffle. Their reputations allowed them to cross the Atlantic... (Source Inter Rhone)

TERROIR

Old alluvial terraces with predominantly limestone basements. The textures of the soils are varied (sandy, sandy-clay or loamy).

WINEMAKING

Destemming, pre-assembly of grape varieties. Vatting: 8 to 10 days. Aged in vats for 6 months to 1 year.

VARIETALS

Grenache noir, Syrah

SERVING

Don't hesitate to cool it a little before tasting it.

AGEING POTENTIAL

3 to 5 years

TASTING

Ruby color.

Ripe black fruits: blackcurrants, blackberries but also herbs and spices which support a certain aromatic complexity.

Silky tannins, suppleness on the palate and good persistence.

FOOD PAIRINGS

Provençal-style lamb, beautiful charcuterie platter...

