



## PARCELLES



## 38 Parcelles, Côtes de Provence, Rosé

AOC Côtes de Provence, Provence, France

Citrus fruits, fruits and lots of freshness !

### 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

The terroir of the Côtes de Provence appellation is as beautiful in the vines as it is at the root level. The subsoil is indeed of complex geology, particularly suitable for wine.

### TERROIR

Clay-limestone soils, with a coarse texture, resulting from the decomposition of the parent rock of the surrounding mountains.

### WINEMAKING

Direct pressing for most grape varieties. Vatting for 12 to 24 days at 18-20°C to promote freshness.

### VARIETALS

Cinsault, Grenache noir, Syrah, Tibouren

### SERVING

Serve as fresh

### AGEING POTENTIAL

Enjoy all year long

### TASTING

Liveliness, freshness, citrus aromas, with lots of roundness.

### FOOD PAIRINGS

salads and Asian food.

