



Jérôme Quiot, Ventoux 2022

AOC Ventoux, Vallée du Rhône, France

A perfect match between freshness and fruity !



PRESENTATION

Our « Hommage à Jérôme Quiot » are wines which, by their fruity side are approachable to many amateurs. They put forward their characteristics of the appellation they belong to. We chose to make these wines "Pleasure Wines" combining the terroirs tradition and a fruity trend for a wise and relaxed consumption.

LOCATION

The wines of Ventoux grow in a protected terroir with exceptional levels of biodiversity.

The Mont Ventoux area has been listed as a UNESCO Biosphere Reserve since 1990. The vineyards are worked in harmony with nature and with respect for the region's historical and cultural heritage. Ventoux's red wines are supple and aromatic, their scents ranging from red fruit and spices to leather, liquorice and truffles. Their fame has spread to the other side of the Atlantic. In their wake come the appellation rosés – fresh, with good length of flavour and notes of cherries, raspberries and flowers. Ventoux whites hint at iris, acacia and citrus.

TERROIR

At the foot of the chalky Mounts of Vaucluse, by the Mont Ventoux.

WINEMAKING

Traditional vinification with complete destemming of the grapes. Vatting for 8 to 10 days with a temperature between 25 to 28°C.

VARIETALS

Grenache noir - □□□, Syrah - □□

14 % VOL.

AGEING POTENTIAL

5 years

TASTING

Beautiful deep ruby robe with purple shimmering. Aromatic nose on matured cherries, blackberries jam, spices and new leather. The first taste is round and fruity. Blackberries jam notes with a licorice main taste up to the finish.

FOOD PAIRINGS

Serve it at 14-16°C with white meat, poultry, cheeses. To drink all lunch and dinner long.

