



## Vacqueyras Quiot Red 2018

Vacqueyras



In 2000, Famille Quiot started a negociant side to the business, based on a selection of Rhône Valley. Maturation, ageing, bottling, storage to allow conservation of the fruit and consistent quality of the wines was put in place. A strict selection is made as to obtain consistent quality and secure traceability procedure. This wines are complementary to the range from the Domaine and are sold with care to ensure the same level of quality is maintain.

### TERROIR

At the foot of the dentelles de Montmirail, with a very sunny climate. Quaternary terrace with clay and silt pebbles.

### VINIFICATION

Hand-harvesting. Traditional 3-week vatting. The free-run juice is blended. Matured in "foudres" for 12 to 18 months.

### VARIETALS

Grenache noir, Syrah

### TASTING NOTES

Brilliant crimson colour. Very fresh fruit aromas with a hint of floral notes. A touch of liquorice and spices on the palate.

### FOOD AND WINE PAIRINGS

16° with roast pigeon or "gratin of red berries."

