



## Rhône Quiot Red 2019

cotes du rhone



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

Well-drained clay-and-limestone soils with good water supply, not very sensitive to drought.

### VINIFICATION

The harvest is de-stemmed and macerated for 12 days at 28°. The varieties are fermented separately and blended in February.

### VARIETALS

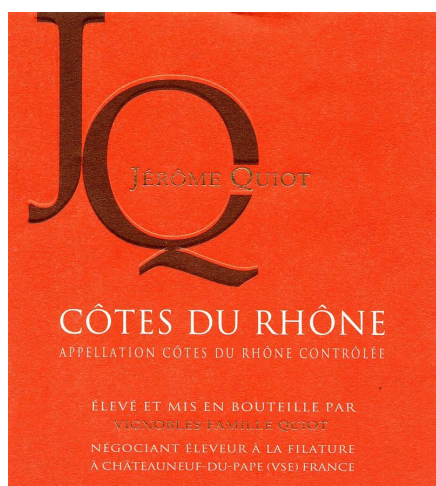
Cinsault, Grenache noir, Mourvèdre, Syrah

### TASTING NOTES

Deep red colour. Blackcurrant and blackberry aromas. Fresh on the palate with good tannic persistence that becomes smoother over the months.

### FOOD AND WINE PAIRINGS

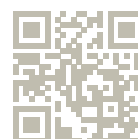
16-18°C with barbecues and "gratin" dishes.



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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ, SACHEZ APPRÉCIER ET CONSOMMER AVEC MODÉRATION.



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