



## PARCELLES

### 38 Parcelles, AOC Châteauneuf-du-Pape, Rouge

AOC Châteauneuf-du-Pape, Vallée du Rhône, France

A Châteauneuf-du-Pape for everyone, beginners and experienced alike !



#### 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 13 traditional authorized grape varieties are present on the estate. This allows us to produce balanced wines with finesse.

#### TERROIR

3 main types of soil: soils with rolled pebbles, stony terraces in the basement combining sand and gravel and clay soils from the limestone parent rock.

#### WINEMAKING

Traditional winemaking. Total destemming, twice-daily reassembly. Vatting: 15 to 21 days in concrete vats. Aged for 18 months in vats and barrels (15%).

#### VARIETALS

Grenache noir, Syrah, Mourvèdre, Cinsault

#### AGEING POTENTIAL

5 to 10 years

#### TASTING

This wine can be stored as an old vintage. Its aromas of spicy ripe fruit then turn into compotes touching on prunes, licorice and black pepper.

#### FOOD PAIRINGS

red meats, dishes with sauces, meat and cheese terrine.

