



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.

