



PARCELLES



38 Parcelles, Côtes du Rhône, Roussanne

AOC Côtes du Rhône, Vallée du Rhône, France

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

A grape variety of medium vigor, it matures during September. Warm, stony, well-drained soils, lean and arid hillside soils or stony loam-limestone soils are suitable for it. It is a delicate grape variety of great finesse.

TERROIR

Our Roussannes are planted on alluvial clay-limestone terraces which offer a contrasting water supply.

WINEMAKING

Morning harvest. Pneumatic pressing, settling and fermentation in thermo-regulated stainless steel vats (15-17°C).

VARIETAL

Roussanne

SERVING

Drink fresh. Even if we recommend drinking this wine when young, Roussanne allows the production of wine with good aging potential.

AGEING POTENTIAL

2 to 3 years, 3 to 5 years

TASTING

Straw yellow color. Notes of apricot, hawthorn, honey and subtle scents of narcissus.

FOOD PAIRINGS

Goes very well with raw vegetables and pasta.

