LA FILATURE - Fruit du terroir - Côtes du Rhône Rouge

AOC Côtes du Rhône, Vallée du Rhône, France

ISSU D'UNE EXPLOITATION HAUTE VALEUR ENVIRONNEMENTALE

A fruity, rich and intense Côtes du Rhône!

PRESENTATION

La Filature takes its name from a little-known chapter in the history of Châteauneuf-du-Pape. A "filature" is a silk weaving factory

Before viticulture permanently shaped the landscape, the village lived according to the rhythm of diverse crops and crafts such as madder cultivation, sericulture (white mulberry and silkworms), cooperage, blacksmithing...

In the second half of the 19th century, as viticulture was going through a period of uncertainty, sericulture (silk worm farming) and the cultivation of white mulberry trees gradually took root in the region. This was a period of intense but brief growth until the phylloxera crisis struck in 1860. Jean Quiot then built a spinning factory with eight vats to weave locally. This period was short-lived, as the decline of sericulture began at the dawn of the 20th century.

The building, then unused, was repurposed once again to serve as a hospital during World War I, a silent witness to resistance and resilience.

LOCATION

Dotted with hills and scrubland, the Côtes du Rhône appellation offers a wide variety of terroirs and aromas.

TERROIR

Well-drained clay-limestone soil with good water supply, not very susceptible to drought.

WINEMAKING

Maceration of the destemmed grapes for 12 days at 28°C.
Separate vinification of the grape varieties.

VARIETALS

Cinsault, Grenache noir, Mourvèdre, Syrah

14.5 % VOL.

Contains sulphites. Does not contain milk or milk-based products.

AGEING POTENTIAL

2 to 3 years, 3 to 5 years

MAISON QUIOT
Mère & Fille

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TASTING

- Deep red color
- Aromas of blackcurrant and blackberry.
- Fresh on the palate
- Nice tannic length that rounds out over the months.
- Serving temperature between 13 and 15°C

FOOD PAIRINGS

French tradition: mild cheeses, fine charcuterie, and platters to share. The perfect setting to show the approachable and convivial nature of Côtes du Rhône.

Spicy cuisine: lamb tacos, salmon wraps, or chicken burgers. A casual pairing where the wine complements mild spices and varied textures while retaining its freshness and rich flavor.

Easy-to-make dishes: burrata pizza, tomato pasta, or a modern take on lasagna. This wine pairs naturally with the acidity of tomatoes and melt-in-your-mouth textures for instant enjoyment.

Vegetarian: potato pancakes with porcini mushrooms or eggplant tian. The Côtes du Rhône highlights the roundness of these dishes.

Perfect as an aperitif, but also with spicy dishes, meaty fish, and meat.

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