

LES GEMARELLES

Les Gemarells - Ventoux

AOC Ventoux, Vallée du Rhône, France

A perfect ally for your evenings with friends, all in simplicity!



PRESENTATION

The name Les Gémarells finds its origins in the first names given to Geneviève, the mother of Florence and Jean-Baptiste Quiot. Her first name is Geneviève, Marie, Elisabeth, which gives us GE-MAR-EL.

This range of wine is a tribute to Geneviève and her ancestors from Provence.

LOCATION

Ventoux red wines are supple and rich in aromas, combining red fruits and spices with leather, liquorice and truffle. Their reputations allowed them to cross the Atlantic...

TERROIR

Old alluvial terraces with predominantly limestone basements. The textures of the soils are varied (sandy, sandy-clay or loamy).

WINEMAKING

Destemming, pre-assembly of grape varieties. Vatting: 8 to 10 days. Aged in vats for 6 months to 1 year.

VARIETALS

Grenache noir, Syrah

SERVING

Don't hesitate to cool it a little before tasting it.

AGEING POTENTIAL

3 to 5 years

TASTING

Ruby color. Ripe black fruits: blackcurrants, blackberries but also herbs and spices which support a certain aromatic complexity. Silky tannins, suppleness on the palate and good persistence.

FOOD PAIRINGS

Provençal-style lamb, beautiful charcuterie platter...

