LA FILATURE, La Filature - Rouge, IGP Méditerranée, Rouge, 2024

IGP Méditerranée, France

We are primarily producers of AOC wine, but we also have some plots, on each of our estates, in the Mediterranean IGP. These wines, which we share with you, are available in three colors.

PRESENTATION

An air of Gigondas or Châteauneuf-du-Pape? Not quite, but the third leaves from our vineyards are in this bottle.

LOCATION

We have 2 small plots planted in IGP. However, the grapes also come from our Gigondas and Châteauneuf-du-Pape estates. Indeed, before entering production for these famous vintages at the age of 4, the 2-year-old vines produce young grapes: this is what we call the third leaves. These grapes are blended with those from our IGP-designated plots.

TERROIR

The soils are located in the former bed of the Rhône River and consist of alluvium.

IN THE VINEYARD

All of our estates are cultivated uniformly, whether they are classified as Cru or IGP, in accordance with the specifications.

WINEMAKING

The grapes are fermented after destemming and a gentle crushing. The maceration lasts 8 to 10 days, and the temperature is carefully controlled to preserve the fruit. The wine is aged for 6 to 8 months before being bottled.

AGEING

A touch of aging in concrete tanks, 8 to 10 months, before bottling.

TASTING

The color is deep red with purple highlights. On the nose, one can appreciate aromas of red fruits such as currant, fresh blackberry, and cherry. In the mouth, there are silky tannins and a long-lasting persistence.

FOOD PAIRINGS

We recommend serving it at 16-18°C with Tex-Mex, tapas, or delightful springtime grills.

MAISON QUIOT
Mère & Fille

Famille Quiot
5 Avenue Baron Leroy, 84230 Châteauneuf-du-Pape - France
Tel. 0490837355 - vignoblesfamillequiot@gmail.com
www.famillequiot.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

R25HZE