LA FILATURE - Fruit du terroir - Vacqueyras, Rouge

AOC Vacqueyras, Vallée du Rhône, France

ISSU D'UNE EXPLOITATION HAUTE VALEUR ENVIRONNEMENTALE

A wine that will take you on a journey through the scents of the garrigue, fruit, and spices!

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

Sheltered by the Dentelles de Montmirail overlooking the village, the Vacqueyras vineyards wind their way through steep terraces, small wooded areas and a broad plateau of garrigue. This terroir benefits from a wide variety of soils and terroirs which give its wines a beautiful aromatic richness, a powerful character and a consistently delicate freshness.

TERROIR

At the foot of the Dentelles de Montmirail, our vineyards enjoy a very sunny climate. The vines grow on Quaternary terraces composed of pebbles set in a clay-loam matrix.

HARVEST

Hand-harvested. Traditional fermentation lasting 3 weeks. Blended from free-run juice. Aged in large oak casks for 12 to 18 months.

VARIETALS

Grenache noir, Syrah

15 % VOL.

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

AGEING POTENTIAL

3 to 5 years, 5 to 10 years

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.

R2QVBE

TASTING

Bright purple color.
Aroma of very fresh fruit with subtle floral notes.
A hint of licorice and spice on the palate.

FOOD PAIRINGS

French tradition: beef pot-au-feu or Provençal-style stuffed tomatoes. Local pairings that highlights the wine's garrigue notes.

Spicy cuisine: lamb tagine, mild curry, or Levantine cuisine. Vacqueyras softens the spices and reveals a beautiful complexity while maintaining balance and freshness.

Easy-to-prepare dishes: lamb tacos, crispy chicken burgers, or skewers. The wine pairs perfectly with grilled flavors and modern seasonings without overpowering them.

Vegetarian dishes: roasted eggplant, grilled vegetables, and a modern take on ratatouille for a natural and elegant pairing. The wine's garrigue notes echo the herbs and sun-kissed flavors.

Perfect for pairing with spicy dishes, it also pairs well with both white and red meats.

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.