

# LES GEMARELLES



## Les Gemarelles, Côtes du Rhône, Roussanne

AOC Côtes du Rhône, Vallée du Rhône, France

### PRESENTATION

The name Les Gemarelles 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

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

### AGEING POTENTIAL

Enjoy all year long, 2 to 3 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.

