

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.

