



Jérôme Quiot, Châteauneuf-du-Pape, Blanc

AOC Châteauneuf-du-Pape, Vallée du Rhône, France



PRESENTATION

Our « Hommage à Jérôme Quiot » are wines which, by their fruity side are approachable to many amateurs. They put forward their characteristics of the appellation they belong to. We chose to make these wines "Pleasure Wines" combining the terroirs tradition and a fruity trend for a wise and relaxed consumption.

LOCATION

Our plots are spread over several terroirs, all around the village. This allows us to produce balanced wines with finesse. 10% of the estate is planted with white grape varieties, mainly Clairettes and Grenaches.

TERROIR

Clay soils, resulting from the decomposition of the limestone parent rock and soils with a sandy texture.

HARVEST

Pneumatic pressing, static cold settling, aging on lees for 4 months. No MLF. Vinification in concrete vats producing very good thermal inertia.

VARIETALS

Bourboulenc, Clairette, Grenache blanc, Roussanne

SERVING

Serve between 14° and 16°

AGEING POTENTIAL

3 to 5 years

TASTING

It is a long-lasting wine on the palate, full and rich, highlighting white flowers, peach and lemon in its youth. Over the years it will acquire aromas of apricot, honey and almond and will confirm its minerality.

FOOD PAIRINGS

white meats, goat cheeses and seafood..

