

LES GEMARELLES

Les Gemarelles - Côtes du Rhône

AOC Côtes du Rhône, Vallée du Rhône, France

The real Côtes du Rhône, full of fruit and spices !

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

The Côtes du Rhône is divided into two distinct climatic zones between the north and the south of the valley. In the southern part, the typically Mediterranean climate is characterized by very sunny, hot and dry summers, and mild winters where humidity is more abundant. The sunshine, the heat, the sometimes violent wind and a relative drought are conducive to good plant development and ripening of the vines, while limiting diseases. A valuable aid for the production of great wines. (Source CDR)

TERROIR

Two terroirs:

- The alluvial terraces rich in pebbles (on the Plan de Dieu) provide the vines with a constant supply of water and, at night, release the heat stored during the day by the stones.
- The clay-limestone alluvial terraces offer a more contrasting water supply.

WINEMAKING

Pre-fermentation maceration for 3 days. Vatting 8 to 12 days.

VARIETALS

Grenache noir, Syrah, Mourvèdre, Cinsault

AGEING POTENTIAL

3 to 5 years

TASTING

Deep red in color, with aromas of blackcurrant and blackberry, this wine offers freshness and beautiful tannic persistence which softens over the months.

FOOD PAIRINGS

Perfect with cold meats and during a picnic.

