



## Nos Vins Famille Quiot, Quod Erat faciendum, , , 2021

IGP Méditerranée, France

We are mainly a wine producer of AOC, but we have some plots, on each of our domains, in IGP Méditerranée that we share with you with our "Quod Erat Faciendum" available in 3 colors.

"Quod Erat Faciendum" means: "What had to be done"... a little wink to simply share our know-how, in accessible and uninhibited wines.

### PRESENTATION

The charm of the "petit grain muscat" from Beaumes de Venise without the sweetness. A concentrate of the aromas from this expressive varietal.

### THE VINTAGE

A very small harvest in white IGP since we are renewing the vineyard.

### LOCATION

Only one 2ha plot, on the mountainsides of the Dentelles de Montmirail, in Beaumes de Venise. An idyllic Provençal crèche setting between wild scrubland and vertiginous limestone cliffs.

### TERROIR

Limestone clay soils.

Muscat Petit Grain is a greek varietal, established in France since the arrival of the Phocaeans in Marseille. It needs warmth and a very good amount of sunshine, the perfect adaptation to our very well exposed plot.

### IN THE VINEYARD

All of our plots are identically cultivated, AOC or IGP, according to the specifications. Controlling yields is essential on this varietal in order not to feel any acidity in the mouth during tasting.

### HARVEST

August 2020

### VINIFICATION

Purpose : preserve the aromas.

Stainless steel tank, thermoregulation and short vinification.

### AGEING

Short ageing with early bottling, from December 2020.

### VARIETAL

Muscat blanc à petits grains 100%

11 % VOL.



#### SERVING

A little freshness to awaken the senses... then let the aromas of small grain muscat take their course, which will regain temperature and exhale.

#### AGEING POTENTIAL

Enjoy all year long

#### VISUAL APPEARANCE

Beautiful brilliant color, limpid golden yellow.

#### AT NOSE

Citrus, lemongrass and captivating acacia flower.

#### ON THE PALATE

An explosion of citrus fruits with a touch of honey.

#### FOOD PAIRINGS

Simplicity and conviviality are the key words. This wine will accompany you throughout a light and fresh meal.

An aperitif, a beautiful raw vegetables platter or antipastis and finish with a fruit salad or a citrus dessert. Don't forget to bring it at your picnic !

