



Nos Pépites, Cuvée Exceptionnelle, AOC Châteauneuf-du-Pape, Rouge, 2025

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



In our Cuvée Exceptionnelle Domaine du Vieux Lazaret, we are seeking elegance, finesse and balance. The Quintessence of an Exceptional vintage.

PRESENTATION

At the beginning of the 19th century, the Quiot Family bought an old Lazaret (a hospice run by religious Lazarists who play a very important part at the time of the 1720 plague, when a third of the village population died) and built up a proper domaine by linking up plots owned on the commune. The « Domaine du Vieux Lazaret », built up over three centuries, by marriage, purchase and distribution, has this name since 1915.

LOCATION

This cuvee is not produced every year. The years of production must be from a beautiful vintage, on all our products, in order for our Cuvée Exceptionnelle to be a quintessence and not a qualitative extraction. The organoleptic and ageing potential of this cuvee must be conform, throughout the ageing, in order for this blend to be named Cuvée Exceptionnelle.

IN THE VINEYARD

Our Cuvée Exceptionnelle does not come from a specific plot. It is named after the cellar selection and ageing work.

AGEING

During the vinification period, on all our cuvee, some will be approached to become "Cuvée Exceptionnelle". Following specific ageing in concrete vats, then in barrels for about one year each, only a small volume will finalize its selection and become the Cuvée Exceptionnelle after numerous tastings. The rest of the approached volume but not "elected" will be blend with our traditional cuvee from Domaine du Vieux Lazaret.



VARIETALS

Grenache noir - □□□, Mourvèdre,
Syrah - □□

15 % VOL.

SERVING

Chambered, at room temperature.
It may be better to decant it depending on the vintage.

AGEING POTENTIAL

5 to 10 years, 10 to 15 years, Over 15 years



TASTING

Deep garnet colour.

Notes of red cherry, plum and blueberry with a hint of violet and dried roses.

Long, soft, well-rounded finish.

The key words are length and elegance.

With age, the color and aromas are changing. Wine is an evolving and living product. If you enjoy old vintages, this wine will be perfect for you.

FOOD PAIRINGS

Dishes containing truffles, porcini mushrooms and game.

REVIEWS AND AWARDS



Gold

"Cerise, épices, notes confiturées et torréfiées. Complexe et équilibré. Nez intense, persistance en bouche. Excellent potentiel.

.....ENGLISH.....

Cherry, spicy, ripe prune and baked aromas. Complexity and well-balanced. Intensity at smelling, persistency on the palate. Long-term potential."

Mundus Vini

"De couleur pourpre dense avec d'étincelants reflets rubis. Le nez offre un séduisant bouquet de fruits noirs, poivres exotiques et clous de girofle, avec une minéralité et de la fraîcheur. En bouche, une structure élégante mais puissante avec des tanins aux grains fins et de l'acidité. Sur la longueur, une persistance vigoureuse qui promet un excellent potentiel de garde. Bien équilibré, cette cuvée (Grenache, Mourvèdre, Syrah) se gardera très bien pendant 3-4 ans minimum et au-delà. Produit seulement sur les années propices, dans une cave sélectionnée de façon méticuleuse, incluant un vieillissement à la fois dans des cuves en béton et en barrique, cette cuvée exceptionnelle a un avenir prometteur"

ENGLISH: Dense purple core with a gleaming ruby rim. The nose offers an enticing bouquet of dark fruits, wet stone minerality, allspice, and clove. On the palate, it presents an elegant yet powerful structure with fine-grained tannins and fresh acidity. The long, persistent finish exhibits youthful vigour, hinting at significant ageing potential. While well-balanced and integrated now, this blend (Grenache, Mourvèdre, Syrah) will truly come into its own in 3-4 years and beyond. Produced only in select years through meticulous cellar selection and ageing, including time in both concrete vats and barrels, this cuvée exceptionnelle lives up to its name"

Christopher Howard, The SOMM Journal



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