

## Vignobles Famille Quiot, Rasteau

AOC Rasteau, Vallée du Rhône, France

A wine of surprising richness and length...



*Rasteau*  
Appellation Rasteau Contrôlée



### PRESENTATION

The Quiot family has been winegrowers since 1748. Today, Florence and Jean-Baptiste, the 13th generation, are at the head of the estates which are all located in the Southern Rhône Valley and Provence. It is a set made up of several domains, each having its own independence, its typicity, its soul, its history and its aromatic profile.

### LOCATION

Since 2010, the Rasteau vintage has been recognized as an AOC (before, Rasteau was a Côtes du Rhône Villages with a commune name). Rasteau wines are, generally speaking, marked by aromas of very ripe red and black fruits, nuanced by light scents of garrigue. On the palate, spicy notes of cocoa, licorice and leather enrich the palate.

### TERROIR

The landscape of the AOC Rasteau is made up of hills, vineyards and plains where the Ouvèze river meanders. The vineyard extends throughout the Rastelain territory and does not exceed 360m altitude.

### WINEMAKING

Total destemming. Vatting: 17 to 21 days. Aging in vats and tuns.

### VARIETALS

Grenache noir, Mourvèdre

### SERVING

The ideal tasting temperature to fully enjoy all the aromas is between 14 and 16 degrees.

### AGEING POTENTIAL

3 to 5 years

### TASTING

Rasteau wines are very appreciated in their youth but they are also renowned for being great wines to keep, to be enjoyed after 8 to 10 years...

### FOOD PAIRINGS

rack of pork and lamb.

