

## Vignobles Famille Quiot, Vacqueyras

AOC Vacqueyras, Vallée du Rhône, France

A long-lasting red wine, fruity and intense.



### PRESENTATION

The Quiot family has been a winemaker since 1748. Today, Florence and Jean-Baptiste, the 13th generation is 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

Between steep terraces, small wooded massifs and a large Garrigues plateau, protected by the Dentelles de Montmirail which overlook the village of Vacqueyras, the Vacqueyras vineyard benefits from a diversity of soils and terroirs which give its wines a beautiful aromatic richness. The wines of Vacqueyras are powerful with an assertive character but which are always distinguished by a specific freshness and finesse.

Vacqueyras - Vaqueiras in Provençal - takes its name from the Latin Valléea Quadreria, valley of stones.

Vacqueyras became Cru des Côtes du Rhône in 1990.

### TERROIR

At the foot of the Dentelles de Montmirail, the terroir of this AOC is made up of alluvial soils and glacial terraces of the Riss. The soils are sandy-clay, with banks of rolled pebbles on the terraces of the Garrigues.

### WINEMAKING

Manual harvest and rigorous selection. Cold maceration. Twice-daily winding. Fermentation at 25°C. Aging 1 year, 10% passage in wood.

### VARIETALS

Grenache noir, Syrah

### AGEING POTENTIAL

5 to 10 years

### TASTING

For this wine, you will find:

Brilliant purple-red color with violet reflections.

Open nose with cherries, raspberries and redcurrants.

On the palate, riper fruity aromas (cherry, blueberry and light notes of garrigue, bay leaf and thyme).

### FOOD PAIRINGS

Ideal with a hot red fruit compote, braised lamb or eggplant tian.

