



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.

