Jérôme Quiot, Côtes-du-Rhône 2024

AOC Côtes du Rhône, Vallée du Rhône, France

A fruity, delicious and intense Côtes du Rhône!

PRESENTATION

Our « Hommage à Jérôme Quiot » are wines which, by their fruity side are approachable to many amateurs. They put forward their characteristics of the appellation they belong to. We chose to make these wines "Pleasure Wines" combining the terroirs tradition and a fruity trend for a wise and relaxed consumption.

LOCATION

Follow the river ! Along its meanders and gentle banks, the Côtes du Rhône appellation vineyards extend over 171 towns and rich and varied terroirs… under the same generous sun. Take the time to explore them: all surprise with their diversity and the strength of their character. Among them, we often detect unsuspected gems. The actors of the Côtes du Rhône appellation work together every day for the same aim: to guarantee you their best wines, from culture to blend. Because one thing is sure: the appellation wines are all generous, fine, nice and spicy.

TERROIR

Well-drained clay-and-limestone soils with good water supply, not very sensitive to drought.

WINEMAKING

The harvest is de-stemmed and maceretad for 12 days at 28°C. The varieties are fermented separately and blended in February.

VARIETALS

Cinsault, Grenache noir, Mourvèdre, Syrah

14.5 % VOL.

AGEING POTENTIAL

2 to 3 years

TASTING

Deep red colour. Blackcurrant and blackberry aromas. Fresh on the palate with good tannic persistence that becomes smoother over the months.

FOOD PAIRINGS

Serve it at 16-18°C with barbecues and "gratin" dishes.

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

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