

# Les Couversets



## Les Couversets, Rasteau

AOC Côtes du Rhône Villages Rasteau, Vallée du Rhône, France

Rasteau red... a complex and structured wine.



### PRESENTATION

The name Les Couversets is that of a very ancient bourgeois family from Châteauneuf-du-Pape. The last descendant of this family to bear the name was Suzanne (a distant ancestor of the Quiot Family). The lands were passed down from generation to generation and are now fully integrated into the Quiot Family Vineyards.

### LOCATION

Since 2010, the Rasteau appellation has been recognized as an AOC (previously, Rasteau was a Côtes du Rhône Villages with the name of the commune). Rasteau wines are generally characterized by ripe red and black fruit aromas, subtly complemented by hints of garrigue. On the palate, expect spicy notes, cocoa, licorice, and a touch of leather.

### TERROIR

The landscape of the Rasteau AOC consists of hills, vineyards, and plains, with the Ouvèze River meandering through. The vineyards cover the entire Rasteau territory and do not exceed 360 meters in altitude. To the north, gentle hills form the famous spurs, while to the south, ancient terraces stretch their slopes, creating diverse relief.

Our sole parcel in Rasteau is situated on a terroir of red clay and small pebbles.

### WINEMAKING

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

### VARIETALS

Grenache noir, Mourvèdre

### SERVING

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

### AGEING POTENTIAL

3 to 5 years, 5 to 10 years

### TASTING

Rasteau wines are highly regarded when young, but they are also renowned as excellent aging wines, best enjoyed after 8 to 10 years.

### VISUAL APPEARANCE

Expect a deep garnet robe.

### ON THE PALATE

Flavors of ripe berries and Provençal herbs. A balanced interplay of body and freshness, with a finish of spices and underbrush.



**FOOD PAIRINGS**

Pair with game birds, pork loin, or lamb chops.

