

## Vignobles Famille Quiot, Châteauneuf-du-Pape

AOC Châteauneuf-du-Pape, Vallée du Rhône, France

A Châteauneuf du Pape accessible to all!



### 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

Our plots are distributed all around the village of Châteauneuf-du-Pape, which allows us to benefit from all the advantages that the Appellation area can offer in terms of climatological varieties, terroirs and exposure.

### TERROIR

Soils mainly composed of fluvial sand and rolled pebbles. Terroirs of alluvium, sand and pebbles at the bottom of the vineyard and clay-limestone soils on the slopes.

### WINEMAKING

Traditional winemaking. Total destemming, twice-daily reassembly. Vatting: 15 to 21 days in concrete vats. Aged for 18 months in vats and barrels (15%).

### VARIETALS

Grenache noir, Syrah, Mourvèdre, Counoise, Cinsault

### SERVING

At room temperature

### AGEING POTENTIAL

5 to 10 years

### TASTING

Bright purple color. Very fresh fruit aroma with light floral notes. A hint of licorice and spice on the palate.

### FOOD PAIRINGS

On red meats, dishes with sauces.

