



Les Couversets, Côtes du Rhône, Roussanne

AOC Côtes du Rhône, Vallée du Rhône, France

PRESENTATION

The name les Couversets is the name of a very old 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 land was passed down from generation to generation and is now completely integrated into the QUIOT Family Vineyards.

Produced with care on our estates, or selected during a strict and methodical process, the wines of Les Couversets are modern, dynamic wines but respecting the long family tradition of wines of character.

LOCATION

A grape variety of medium vigor, it matures during September. Warm, stony, well-drained soils, lean and arid hillside soils or stony loam-limestone soils are suitable for it. It is a delicate grape variety of great finesse.

TERROIR

Our Roussannes are planted on alluvial clay-limestone terraces which offer a contrasting water supply.

WINEMAKING

Morning harvest. Pneumatic pressing, settling and fermentation in thermo-regulated stainless steel vats (15-17°C).

VARIETAL

Roussanne

SERVING

Drink fresh. Even if we recommend drinking this wine when young, Roussanne allows the production of wine with good aging potential.

AGEING POTENTIAL

2 to 3 years

TASTING

Straw yellow color. Notes of apricot, hawthorn, honey and subtle scents of narcissus.

FOOD PAIRINGS

Goes very well with raw vegetables and pasta.

