



Les Couversets, Côtes du Rhône, Viognier

AOC Côtes du Rhône, Vallée du Rhône, France



PRESENTATION

The name Les Couversets is the name of a very old family from Chateauneuf-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

Indescribable... and irresistible!

Its history has experienced multiple twists and turns since this grape variety almost disappeared... Originally, it was exclusively cultivated in the northern Côtes du Rhône (from Vienna to Valence), before becoming one of the most popular in California. Today, this white grape variety is distinguished as much by its rarity as by the complexity of some of its aromas, so shifting that they escape description.

TERROIR

Our Viogniers are planted on 2 types of soil:

- on the place called the Plan de Dieu with rolled pebbles of intermediate size (gravel and clay),
- in the town of Violès, in Les Troncs with gravel terroirs.

WINEMAKING

Harvests carried out taking advantage of the first freshness of the morning and protecting the berries and juices from contact with the air in order to avoid any premature oxidation. Pneumatic pressing, settling and fermentation in thermo-regulated stainless steel vats (15-17°C).

VARIETAL

Viognier

SERVING

Drink fresh

Keep for 2 or 3 years or more depending on taste

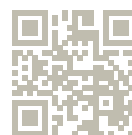
AGEING POTENTIAL

2 to 3 years

TASTING

Its imposing perfumes reveal very full-bodied aromas on the palate, of admirable length. This grape variety produces fine white wines, with a rich and creamy body.

Very fragrant and subtle, it reveals moving aromas of yellow fruits (mango, pear, peach, apricot, quince), fresh flowers (violet, iris, acacia), musk and spices, but also dried fruits (toasted almonds and hazelnuts).



FOOD PAIRINGS

To drink with dishes based on mushrooms.

