



## Quod Erat faciendum - Méditerranée Red 2023

IGP Méditerranée, France

A little fruit bomb!



### PRESENTATION

We are mainly a wine producer of AOC, but we have some plots, on each of our domains, in IGP Méditerranée that we share with you with our "Quod Erat Faciendum" available in 3 colors.

"Quod Erat Faciendum" means: "What had to be done"... a little wink to simply share our know-how, in accessible and uninhibited wines.

### LOCATION

We have 2 small plots planted with IGP. But also, the grapes come from our Gigondas and Châteauneuf-du-Pape estates. Indeed, before the start of production for these famous vintages at the age of 4 years, the 2 year old vines produce young grapes: this is what we call the 3rd leaves. These grapes are blended with those from our plots classified as IGP.

### TERROIR

The soils are located in the former Rhône river area, thus composed of alluvial stones.

### WINEMAKING

It is made of third leaves vines from Chateauneuf-du-Pape and Gigondas. The grapes are fermented in vats after total de-stemming and a slight pressuring. The maceration takes 8 to 10 days at controlled temperature in order to keep the fruit.

The wine is then matured during 6-8 months before bottling.

### TASTING

The color is dark red with purples tints. It promises you red and black berries aromas, elegant tannins and a long finish on the palate.

### FOOD PAIRINGS

We recommend you to serve it at room temperature (16-18°C). It will be a perfect match to tex mex, tapas and barbecues dishes.



### Hommage à Jérôme Quiot

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

