



Gigondas Quiot Red

AOC Gigondas, Vallée du Rhône, France



In 2000, Famille Quiot started a negociant side to the business, based on a selection of Rhône Valley. Maturation, ageing, bottling, storage to allow conservation of the fruit and consistent quality of the wines was put in place. A strict selection is made as to obtain consistent quality and secure traceability procedure. This wines are complementary to the range from the Domaine and are sold with care to ensure the same level of quality is maintain.

TERROIR

Well-exposed slopes that benefit from the micro- climate in the Trignon Valley. Grabel and limestone scree.

WINEMAKING

Hand-harvesting and partial de-stemming. Pumping over twice a day and temperature control.

VARIETALS

Grenache noir, Syrah, Mourvèdre

AGEING POTENTIAL

5 to 10 years, 10 to 15 years

TASTING

Dark crimson colour. Dark berry, leather and light spice aromas. Silky on the palate with powerful tannins. Excellent length.

FOOD PAIRINGS

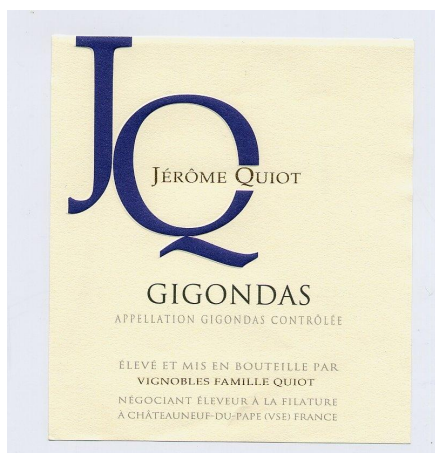
Serve it at 16-17° with, for example, duck with olives.

REVIEWS AND AWARDS

14.75

"vintage 2015: The nose reveals notes of cassis, plum and slight notes of dried flowers associated with a discreet hint of olive tree and white pepper. The palate is fruity, fine, sleek, relatively elegant, juicy and offers fat, a slight freshness as well as a slight tension. In the mouth this wine expresses notes of juicy red cherry, small red berries and slight notes of blueberry associated with a hint of blackberry, caramelized oak as well as a very discreet hint of vanilla, sweet spices and an imperceptible hint of zan. Tannins are well-built and slightly firm. Good length."

Vert de Vin, 16/01/2017





15/20

"millésime 2009

commentaires de dégustation

"minéral, floral, épicé. Des tannins serrés. Finale franche et torréfiée."

Vinum, 09/11/2011

