



QEF Red

IGP Méditerranée, France

QUOD ERAT FACIENDUM : Q.E.F
Or : « What has to be done »

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 pressing. 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.

