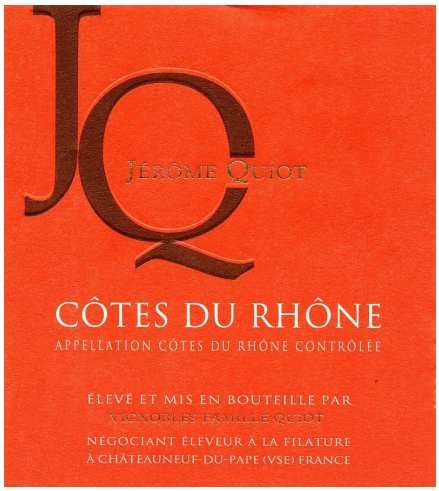




Rhône Quiot Red

AOC Côtes du Rhône, 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-drained clay-and-limestone soils with good water supply, not very sensitive to drought.

VINIFICATION

The harvest is de-stemmed and maceretad for 12 days at 28°. The varieties are fermented separately and blended in February.

VARIETALS

Grenache noir, Syrah, Mourvèdre, Cinsault

AGEING POTENTIAL

2 to 3 years, 5 years

TASTING

Deep red colour. Blackcurrant and blackberry aromas. Fresh on the palate with good tannic persistence that becomes smoother over the months.

FOOD PAIRINGS

Serve it at 16-18°C with barbecues and "gratin" dishes.

REVIEWS AND AWARDS

"JEROME QUIOT COTES DU RHONE FAMILLE DE TERROIRS - VIDEO HERE"
ACCORD METS & VINS, 03/03/2020

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