

Coteaux du Quercy Rose 2017, Grannes



| Technical Data | |
|-----------------------|--------------------------------|
| Country | France |
| Region | South West |
| Appellation | Coteaux du Quercy |
| Producer | Grannes |
| Founded | 1950 |
| Farming | Organic |
| Vineyard Age | 20 years |
| Varietal(s) | Cabernet Franc, Merlot, Tannat |
| Soil Type | Limestone |
| Alcohol | 13.0% |
| Residual Sugar | 0.2% |
| Acidity (g/L) | 6.2 |
| pH | 3.6 |
| Fermentation | natural/stainless steel |
| Aging/Maturation | stainless steel |

Producer Description

The Coteaux du Quercy is a very interesting area about 20 miles south of Cahors where its limestone plateau is a great place for growing Cabernet Franc. Other Bordeaux varietals can also be used in each year's blends but overall this area provides a very interesting expression of Cabernet Franc along with other native varietals such as Tannat and Merlot. This particular producer, Grannes, converted to organic farming in 2010 and is making very fruit forward and expressive wines.

Tasting Notes

There is an interesting aromatic profile of strawberry shortcake, sweet cherries, and ripe peaches. Flavors are of strawberries, cantaloupe, and vanilla and there is a very smooth and creamy medium body to the wine along with very good balance across the palate. The blend in this wine is 56% Cabernet Franc, 22% Merlot, and 22% Tannat.

Food Pairings

Food pairings would mainly be seafood and poultry and would include shrimp, crab, salmon, grilled or braised tuna, seafood pasta dishes, lobster bisque, salade nicoise, grilled chicken, chicken cordon bleu, chicken with a brandy cream sauce, jambalaya, spicy sausages, creamy red curries, rich vegetable dishes such as ratatouille, grilled vegetables, salads including green salads and pasta salads, and fruit desserts.