



Domaine des Pasquiers



Cotes du Rhone

AOP COTES DU RHONE - RED

GRAPE VARIETIES

75% Grenache, 25% Syrah

SOILS

Light soils at the limit of the slopes of Sablet.

VITICULTURE

Organic culture, the vines are ploughed and we use organic fertilizer.

VINIFICATION

The stems are removed and the vatting is done during 10 to 15 days in concrete tanks at a temperature between 25°C. The malolactic fermentation takes place in concrete tanks with 3 months maturing. The vinification is done by variety. Before bottling, the wine is filtered.

AGEING POTENTIAL

4 years

TASTING



Color is strong red.



Very aromatic. First, the nose is intense with red fruits aromas then comes a hint of liquorice and pepper.



This is an aromatic and fleshy wine.

WINE AND DISHES

Grilled meat and poultry.

