



Domaine des Pasquiers



Plan de Dieu

AOP COTES DU RHONE VILLAGES PLAN DE DIEU - RED



GRAPES VARIETIES

60% Grenache, 30% Syrah, 5% Cinsault, 5% Mourvèdre

SOILS

Limestone clay soil covered with pebbles.

VITICULTURE

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

VINIFICATION

The stems are removed and the vatting is done during 20 to 25 days in concrete tanks at a temperature of 25°C. The malolactic fermentation and ageing take place after vatting in same tanks. The vinification is done by variety. Before bottling, the wine is filtered.

AGEING POTENTIAL

5 years

TASTING



Color is deep red.



Very aromatic wine with aromas of stewed cherries, hints of garrigue and thyme. Nose is very subtle.



The wine is fruity and round in mouth.

WINES AND DISHES

This wine goes well from aperitif to desert.

AWARDS

2017 vintage :

- Bronze medal 2018 : Macon wine competition
- Silver medal 2018 : Orange wine competition

2018 vintage :

- Silver medal 2019 : Orange wine competition
- «Coup de coeur» Guide Hachette 2020

2019 vintage :

- Gold medal 2020 : Orange wine competition
- Gold medal 2020 : Terre de vins competition
- Gold medal 2020 : Prix plaisir competition, Bettane+Dessauve
- Gold medal 2020 : Avignon wine competition
- One star : Guide Hachette 2021