



Domaine des Pasquiers



Vin de Pays de Vaucluse

IGP VAUCLUSE - RED

GRAPE VARIETIES

60% Merlot, 20% Marselan, 20% Syrah

SOILS

Sandy soils with pebbles in the plain 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 of 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

3 years

TASTING



Color is pure red.



This wine is pleasant, nose fruity with aromas of red fruit.



Balanced with a finish on the fruit.

WINES AND DISHES

Grilled meat and poultry, paté, quiche.

