



# Domaine des Pasquiers



## Sablet Cuvée Prestige

AOP COTES DU RHONE VILLAGES SABLET - RED

### GRAPE VARIETIES

65% Grenache, 25% Syrah, 10% Mourvèdre

### SOILS

Limestone clay on the hillsides 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 30 days in concrete tanks at a temperature between 28-30°C. The malolactic fermentation takes place in concrete tanks with 12 months maturing. The vinification is done by variety. Before bottling, the wine is filtered.

### AGEING POTENTIAL

7 years

### TASTING



Color is deep red.



The nose is subtle and aromatic with spicy aromas. Complex wine.



The mouth is full and silky with a velvety texture that lines the palate, the tannins are fine with great length.

### WINES AND DISHES

Lamb, beef, cheese

