



Domaine des Pasquiers



La singulière

VIN DE FRANCE - RED

GRAPE VARIETIES

100% Mourvèdre

SOILS

Clay and limestone soils with rolled pebbles.

VITICULTURE

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

VINIFICATION

De-stemming, alcoholic fermentation with native yeasts, traditional vinification, long vatting between 15-20 days, malolactic fermentation, pigeage in oak barrels, ageing for 12 months in barrels.

AGEING POTENTIAL

9 years

TASTING



Color is deep red.



Aromas of black fruits, fig, a touch of laurel, eucalyptus and pepper.



Velvety mouth, ripe and greedy.

WINES AND DISHES

Roasted lamb in hot sauce, beef tenderloin with pepper, pork tenderloin mignon.

RATINGS

2016 vintage :

- Gold medal «Elle à table» compétition 2019