



# 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