



# Domaine des Pasquiers



## Sablet

AOP COTES DU RHONE VILLAGES SABLET - RED

### GRAPE VARIETIES

60% Grenache, 30% Syrah, 10% Mourvèdre

### SOILS

Limestone clay soil 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 20 to 25 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

5 years

### TASTING



Color is deep red.



The nose is subtle and aromatic with small black fruits.



The tannic structure is strong : she gives to the wine a nice lenght in mouth.

### WINES AND DISHES

Game and gravy meat, beef.



### AWARDS

#### 2017 vintage :

- Bronze medal 2018 : Macon wine competition

#### 2018 vintage :

- Gold medal 2019 : Macon wine competition
- Silver medal 2019 : Orange wine competition

#### 2019 vintage :

- Gold medal 2020 : Concours Général Agricole
- Gold medal 2020 : Orange wine competition
- Gold medal 2020 : Terre de vins competition
- One star : Guide Hachette 2021