



Domaine des Pasquiers



Sablet

AOP COTES DU RHONE VILLAGES SABLET - WHITE

GRAPE VARIETIES

40% Roussane, 40% Marsanne, 20% Clairette

SOILS

Light soils at the edge of the hills of Sablet.

VITICULTURE

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

VINIFICATION

Pressing, fermentation for 6 to 10 days in tanks at a temperature of 18°C, malo-lactic fermentation blocked to preserve the acidity. The grape varieties are vinified together. Filtration before bottling.

AGEING POTENTIAL

2 years

TASTING



Beautiful pale color, silver shades, slightly veiled.



On the nose, aromas of white flowers.



Ample in the mouth, smoky, round, fat, opulent.

WINES AND DISHES

To be enjoyed as an aperitif, with fish and scallops.