



# Domaine des Pasquiers



## Cotes du Rhone

AOP COTES DU RHONE - RED

### GRAPE VARIETIES

75% Grenache, 25% Syrah

### SOILS

Light soils at the limit of the slopes 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 10 to 15 days in concrete tanks at a temperature between 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

4 years

### TASTING



Color is strong red.



Very aromatic. First, the nose is intense with red fruits aromas then comes a hint of liquorice and pepper.



This is an aromatic and fleshy wine.

### WINE AND DISHES

Grilled meat and poultry.

