



Domaine des Pasquiers



L'Envy

AOP COTES DU RHONE VILLAGES PLAN DE DIEU - RED

GRAPE VARIETIES

40% Grenache, 40% Syrah, 20% Mourvèdre

SOILS

Limestone clay with pebbles.

VITICULTURE

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

VINIFICATION

Cuvée in barrels. The stems are removed and vatting takes place in concrete tanks during 33 days at a temperature of 33°C. Ageing in barrels during 9 months.

AGEING POTENTIAL

9 years

TASTING



Color is deep red.



The nose is subtle and aromatic.



The tannic structure is powerful : she gives to the wine a nice length in mouth.

WINES AND DISHES

Legs of lamb, grilled meat.

