



Domaine des Pasquiers



Sablet Cuvée Prestige

AOP COTES DU RHONE VILLAGES SABLET - RED

GRAPE VARIETIES

65% Grenache, 25% Syrah, 10% Mourvèdre

SOILS

Limestone clay 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 30 days in concrete tanks at a temperature between 28-30°C. The malolactic fermentation takes place in concrete tanks with 12 months maturing. The vinification is done by variety. Before bottling, the wine is filtered.

AGEING POTENTIAL

7 years

TASTING



Color is deep red.



The nose is subtle and aromatic with spicy aromas. Complex wine.



The mouth is full and silky with a velvety texture that lines the palate, the tannins are fine with great length.

WINES AND DISHES

Lamb, beef, cheese

