



Domaine des Pasquiers



Sablet

AOP COTES DU RHONE VILLAGES SABLET - ROSÉ

GRAPE VARIETIES

50% Grenache, 50% Syrah

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



Pretty pale colour, very subtle, golden shades.



Discreet nose with citrus aromas.



Fairly full-bodied, sweet, tangy mouthfeel. Fairly long in the mouth.

WINES AND DISHES

This rosé can be enjoyed as an aperitif, with grilled meats or with a pizza.

