



# 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.

