



# Domaine des Pasquiers



## Vin de Pays de Vaucluse

IGP VAUCLUSE - RED



### GRAPE VARIETIES

60% Merlot, 20% Marselan, 20% Syrah

### SOILS

Sandy soils with pebbles in the plain 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 of 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

3 years

### TASTING



Color is pure red.



This wine is pleasant, nose fruity with aromas of red fruit.



Balanced with a finish on the fruit.

### WINES AND DISHES

Grilled meat and poultry, paté, quiche.