



Domaine des Pasquiers



Cuvée M

VIN DE FRANCE - RED

IN ORGANIC CONVERSION

GRAPE VARIETIES

50% Syrah, 50% Marselan

SOILS

Limestone clay, stony.

VITICULTURE

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

VINIFICATION

De-stemming, alcoholic fermentation with native yeasts, traditional vinification, long vatting between 15-20 days, malolactic fermentation, pigeage in oak barrels, ageing for 12 months in barrels.

AGEING POTENTIAL

9 years

TASTING



Garnet red.



Aromas of vanilla, blackberry, cherry, pepper.

Round, tannic, powerful, fruity.



Well balanced, fine tannins, long.

WINES AND DISHES

Legs of lamb.

RATINGS

2015 vintage :

- Silver medal «Elle à table» competition 2019