



Domaine des Pasquiers



Sablet

AOP COTES DU RHONE VILLAGES SABLET - RED

GRAPE VARIETIES

60% Grenache, 30% Syrah, 10% Mourvèdre

SOILS

Limestone clay soil 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 20 to 25 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

5 years

TASTING



Color is deep red.



The nose is subtle and aromatic with small black fruits.



The tannic structure is strong : she gives to the wine a nice length in mouth.

WINES AND DISHES

Game and gravy meat, beef.

AWARDS

2017 vintage :

- Bronze medal 2018 : Macon wine competition

2018 vintage :

- Gold medal 2019 : Macon wine competition
- Silver medal 2019 : Orange wine competition

2019 vintage :

- Gold medal 2020 : Concours Général Agricole
- Gold medal 2020 : Orange wine competition
- Gold medal 2020 : Terre de vins competition
- One star : Guide Hachette 2021