



Domaine des Pasquiers



Gigondas

AOP GIGONDAS - RED

GRAPE VARIETIES

50% Grenache, 50% Syrah

SOILS

Limestone clay plateau in Gigondas.

VITICULTURE

Certified organic, the vines are ploughed and we use organic fertilizer.

VINIFICATION

The stems are removed and the vatting is done during 30 days in concrete tanks at 25°C. The malolactic fermentation takes place in concrete tanks with maturing of 9 months. We blend 2 grape varieties before the fermentation in the same tank. Before bottling the wine is filtered.

AGEING POTENTIAL

7 years

TASTING



Color is deep red.



Powerful and complex wine with notes of jammy black cherries, white pepper and garrigue. Nose with spicy aromas.



Beautiful structure, amplitude on the fruit, the tannins are present and the finish is long, on spices.

WINES AND DISHES

Game, beef.