



CÔTES DU RHÔNE 2019



WINEMAKER

Philippe & Jean Claude Lambert

WINERY

Domaine des Pasquiers

APPELLATION

Côtes du Rhône

REGION

Rhône Valley

GRAPE VARIETIES

75% Grenache - 25% Syrah

TERROIR

Near the slopes of Sablet, the soil is composed of clay-limestone. It cools and nurtures the vines, ensuring a perfect ripeness to the grape. These low-yield 15 year-old vines produce concentrated, aromatic wines.

VINTAGE & VINIFICATION

The weather was temperate and sunny. Minimal rain and healthy grapes. After hand-harvest, the grapes were destemmed and crushed. Each grape varietal is vinified separately for 15-20 days at a 25°C (77 ° F) controlled temperature.

AGING

In cement tanks for 6 months guaranteeing a pleasant fruitiness.

TASTING NOTES

Eye: Deep garnet color with a purple tint.
Nose & Palate: Generous red fruit aromas followed by hints of licorice, white pepper and sweet spices.

FOOD PAIRING

Aperitif, pizzas, pasta, and burgers.

TECHNICALS

Alcohol: 14.5%

PRODUCTION

1000 cases

Imported & distributed by **COGNAC one**