



# PLAN DE DIEU 2020



## WINEMAKER

Philippe & Jean Claude Lambert

## WINERY

Domaine des Pasquiers

## APPELLATION

AOP Côtes du Rhône Villages Plan de Dieu

## REGION

Rhône Valley

## GRAPE VARIETIES

60% Grenache – 30% Syrah – 5% Cinsault – 5% Mourvèdre

## TERROIR

Limestone clay soil covered with pebbles.

## VINTAGE & VINIFICATION

Organic culture, the vines are ploughed, and we use organic fertilizer. The stems are removed, and the vatting is done during 20-25 days in concrete tanks at 77°F (25°C). The malolactic fermentation and aging take place after vatting in the same tanks. The vinification is done by the varietal. Before bottling, the wine is filtered.

## TASTING NOTES

Eye: Deep red.

Nose: Very aromatic wine with aromas of stewed cherries, hints of garrigue and thyme.

Palate: The wine is fruity and round in mouth.

## FOOD PAIRING

This wine goes well from aperitif to dessert.

## TECHNICALS

Alcohol: 14.5%, Total Acidity: 3.34 g/l, PH: 3.75, Residual Sugar: 1.03 g/l