DOMAINE DU PESQUIER

CÔTES DU RHÔNE

Appellation : A.O.P CÔTES DU RHÔNE

Surface : 2 ha

Soils : Sandy, clay-limestone.

Grape varieties : 56% Grenache
30% Mourvèdre
14% Carignan

Yield : 50 hl / hectare.

Production process : Hand picking and traditional vinification : completely destemmed, slightly crushed, cold prefermentary maceration, daily delestage (or rack and return), fermentation by natural yeasts and 15 days of maceration.

Ageing process : Aged on fine lees in concrete tanks.

DOMAINE DU PESQUIER
Family estate since 4 generations.
Guy and Mathieu BOUTIERE cultivate some 24 hectares of vines : 17 ha in AOP Gigondas,
1 ha in AOP Vacqueyras, 2 ha in AOP Côtes du Rhône,
4 ha in Vin de Pays de Vaucluse.

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