

DOMAINE DU PESQUIER



VIN DE PAYS DE VAUCLUSE

Appellation : VIN DE PAYS DE VAUCLUSE

Surface : 4 ha

Soils : Marly and silty.

Grape variety : 45 % merlot
30 % syrah
25 % marselan

Yield : 65 hl / hectare.

Production process : Machine picking, completely destemmed, slightly crushed, cold prefermentary maceration, daily pump-overs, fermentation by natural yeasts and 7 days of maceration.

Ageing process : In concrete tank.

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.