

CHÂTEAU PESQUIÉ

Three generations of winemakers

Vines were introduced in the Ventoux area, as well as the rest of the Rhône Valley, by the Romans more than 2000 years ago. Yet the history of Château Pesquié wines is the story of a family passionate about the Ventoux region. They recognized the region's potential to make great wine and set out to uncover this hidden treasure. This family adventure spanning three generations began early in the 1970's with Odette & René Bastide who restructured the vineyards. In 1985 Edith & Paul Chaudière took over and created one of the first independent wineries of the AOC (then mostly ruled by Cooperatives). In 2003, Paul & Edith's two sons, Alexandre & Frédéric, took over the Domaine. They are continuing the family tradition to harness the potential of the outstanding Ventoux terroir and to make extraordinary wines.

A terroir of freshness: clay and limestone slopes and an outstanding microclimate

Ideally situated at the crossroads between Alpine and Mediterranean worlds, the Château Pesquié vineyards enjoy an outstanding microclimate. The southern slopes of Mont Ventoux are blessed with great levels of sunshine (an annual average of 8 hours of sunshine per day with up to 12 hours per day in July). This Mediterranean climate reinforced by the Mistral, the frequent northern wind, is ideal for the cultivation of healthy vines. The average altitude of the vineyards is more than 300 metres and the wide variation of temperatures between days and nights create excellent physiological balance in the vines, add colour, concentration, freshness and balance in the wines. The Ventoux is an area in which grapes ripen the latest in the South of the Rhône Valley. Château Pesquié is located in the latest ripening part of this late area. Soils are very diverse: limestone is the more common, with several different kinds of clay and sand. This diversity brings more complexity in the wines.

Organic vine cultivation

The vines are an average of 40 years old, although some were planted about a century ago. The grape varieties are: grenache, syrah, cinsault, carignan, mourvèdre, roussane, viognier, clairette, marsellan... Prompted by a concern for sustainable development since he began cultivating vines in 1985, Paul Chaudière immediately became involved in sustainable farming. Château Pesquié is now in organic cultivation for 60 hectares and getting certified for the rest of the estate. The vineyards are mechanically grown, without chemicals and synthetic products. The soils improvements come from the composting of organic waste. Everything is made in the vines to reach the purest expression of the Ventoux terroir!

A well-integrated cellar into its ecosystem

Driven by a meticulous dedication to selection and expression of terroir, the Chaudière family controls every stage in the process, from vinification to bottling. The Château Pesquié cellars are built as an extension from a slope, partially buried, and are thus perfectly integrated into the landscape. They are covered in a layer of topsoil that has been well planted and provides good heat insulation. A significant photovoltaic installation of more than 1500 m² covers the roof of the winery.

Château Pesquié wines are now exported to over 35 countries, particularly in high-end gastronomy. The Terrasses range certainly offers among the best values in the Rhône Valley. Quintessence red and white and Artemia are superb examples of the complexity, the power and the finesse of the Ventoux terroir.



The Press talks about us :

THE WINE ADVOCATE (Jeb Dunnuck) "Easily one of my favorite estates from the up-and-coming Ventoux region, Château Pesquié is run by the talented brothers, Alexandre & Frederic Chaudière " (December 2013)

ROBERT M. PARKER "Château Pesquié, one of my all-time favorite producers in France" (June 2011)

GUIDE BETTANE & DESSEAUVE 2014 "Wines that manage to combine a great power with finesse"

GUIDE HACHETTE 2013 "Coup de coeur"

THE DECANTER "Flagship of the Ventoux Appellation, run by the Chaudière family for over 30 years" (February 2011)

GAULT & MILLAU 2014 4 stars**** (a production of very high quality)

JANCIS ROBINSON : "Château Pesquié is one of the stars of Côtes du Ventoux wines" (May 2009)

GUIDE REVUE DES VINS DE FRANCE (RVF) 2010
"A remarkable consistency in the quality"



Visit Château Pesquié !

Whatever your wine culture might be, Chateau Pesquié will be happy to receive you at the winery. You are welcome to discover a gorgeous site, with its Provençal Chateau from the XVIII^e century and its majestic driveway.

Have a walk among the vines following our "vintner path": you will enjoy beautiful views of the Ventoux mountain, the village of Mormoiron, etc... Visit the ageing cellar and taste a large range of wines and terroir products (among which the olive oil of the estate), grower champagnes and ciders, etc...

Contact Françoise for information on our numerous events: exhibitions, picnics in the garden of the Château, truffle lunches, markets in the summer, harvest course, initiation to wine tasting, etc... Individuals, groups or bikes are welcomed: françoise@chateaupesque.com

Commended for its hospitality, Château Pesquié has won "three leaves" (maximum grade) from Inter Rhône and is a prizewinner of "Welcoming Stars" from Vaucluse (Les Etoiles de l'accueil) and from the label Qualité Entreprise.

Horaires d'ouverture :

Ouvert toute l'année du lundi au samedi de 9h à 12h et de 14h à 18h. Ouvert le dimanche de Pâques au 30 septembre.

Nous trouver :

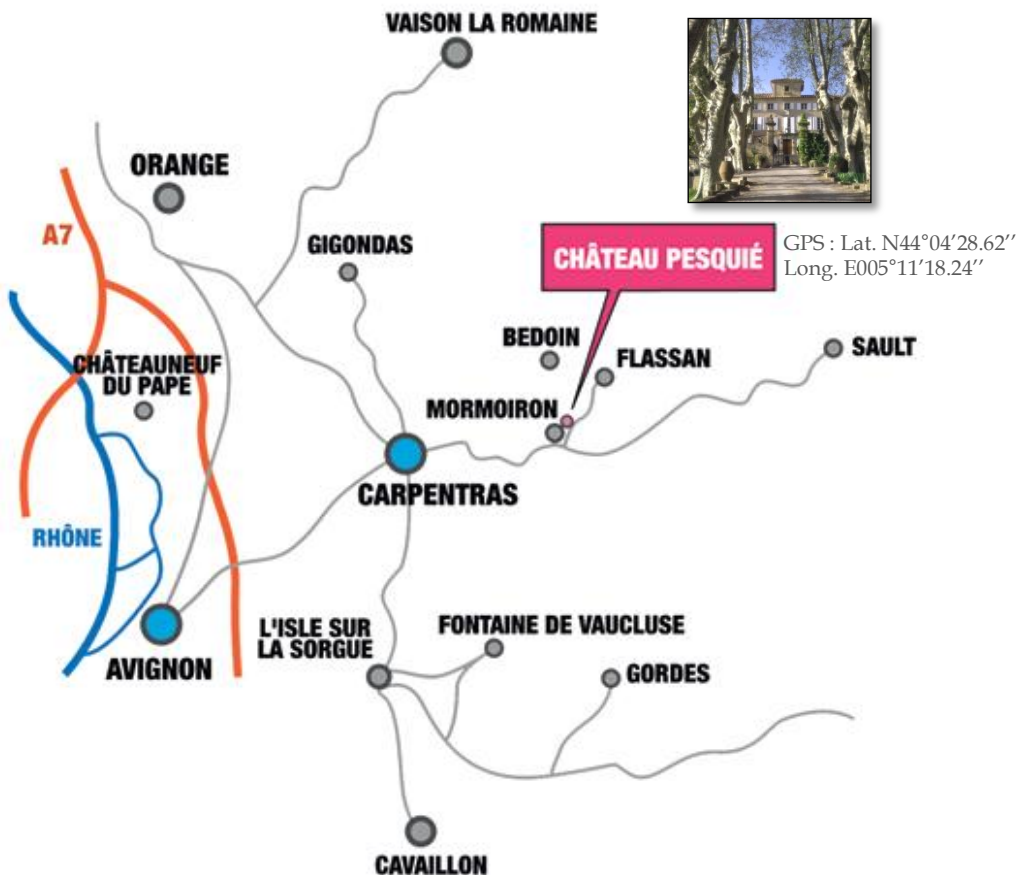
De Carpentras, prendre direction Sault (D942), traverser Mazan, ne pas entrer dans Mormoiron mais prendre la prochaine route à gauche direction Flassan (D184).

Opening hours:

Open all year from Monday to Saturday, from 9 am to 12 am and from 2 pm to 6pm. Open on Sundays from Easter to September 30th.

How to find us :

From Carpentras, drive towards Sault (D942), across Mazan, passing the exit for the village of Mormoiron, turn on the first left in the direction of Flassan (D184).



Famille Chaudière - 1365 B Route de Flassan (D184) - 84570 Mormoiron

Tel : +33(0)4 90 61 94 08 - Fax : +33(0)4 90 61 94 13

contact@chateaupesquie.com - www.chateaupesquie.com

L'abus d'alcool est dangereux pour la santé. A consommer avec modération.



CHÂTEAU PESQUIÉ



AOC Ventoux - Famille Chaudière
Rhône Valley Vineyards

www.chateaupesquie.com

