

CHÂTEAU PESQUIÉ

ARTEMIA 2014 AOC VENTOUX



Description

Artemia is the top cuvée of Chateau Pesquié. It is an attempt to show the amazing potential of the Ventoux terroir through two single vineyards, one of grenache and one of syrah. This wine shows in the same time great density, concentration and elegance and freshness. It will start showing its best after at least four of five years of keeping. The Chaudière family chose the name "Artemia" as it means in the same time good health and integrity in ancient Greek.

Soil

The Grenache parcel is one of the most elevated of the estate, south - south east oriented, on a very pebbly lime-stones soil that has an amphitheater shape. The Syrah parcel is at about 340 meters, south - west oriented, on a very old alluvion soil.

Grapes

50 % Syrah (yields of about 25 hl / ha)

50 % Grenache (yields of about 20 hl / ha).

Vinification

The grapes are picked at an optimal maturity beginning of October, drastically selected and destemmed. Long fermentation and maceration in an oak tank. Malolactic fermentation in barrels. Aged 18 months in barrels 50% new and 50% of second and third year with a selection of very tight grains and deep but light toasting. Bottled at the Château.

Tasting notes

Nose : A very aromatic nose with grilled and black berries note and a nice minerality.

Mouth : The very balanced mouth associates fruit and power of syrah and the richness, the unctuousness and the spices from old grenache.

Food & Wine pairing

Serve at 18°C accompanied by terrines, roasted red meats, meats in sauces, game. We recommend especially to pair Artemia with duck and scrambled eggs with truffles.

Press

→ Wine Advocate: 92/100 *"Possessing a finesse-driven, elegant, moderately concentrated, yet sexy style, with tons of black raspberry, violets and spice, it's ideal for drinking in its youth while you wait on the more structured, concentrated vintages to get some bottle age."*

→ Coup de Cœur of Bettane & Desseauve 2017

→ ***(*) John Livingstone - DrinkRhône

→ Jancis Robinson : 17 /20 points *"Mid healthy crimson. Very lively and energetic nose without any obvious oak and some well integrated fruit and some real minerally succulence. Already an exciting drink but it should be worth ageing. Cool, fresh and very Ventoux."*

Château Pesquié - Famille Chaudière - www.chateaupesquie.com

1 365 B Route de Flassan, 84570 Mormoiron, FRANCE - Email : contact@chateaupesquie.com - Tél. +33 (0)4 90 61 94 08 - Fax +33 (0)4 90 61 94 13

Sarl Famille Chaudière au capital variable de 8 270 euros - Code APE : 4634Z - Siren 447 578 428

Siret 447 578 428 00016 RCS Avignon - N°TVA : FR89447578428