

# CHÂTEAU PESQUIÉ

## ARTEMIA 2016 AOC VENTOUX



### Description

Artemia is the top cuvée of Château 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 (#233- October 2017) : 92-94/100** "[...] The result is a perfumed, floral and peppery wine, with ample berry fruit and fine, silky tannins. It's not a huge heavyweight but is built more for elegance than for power. The wine shows relatively moderate alcohol, medium body and a long, refreshing finish. Drink it over the next 10 years or so."

→ **JebDunnuck (Rhône Report - October 2017) : 94/100** " Cuvée Artemia is another terrific vintage for this cuvee. Still young, backward and unevolved, it has tons of potential in its blue fruits, graphite, crushed rock and violet-tinged aromas and flavors. Medium to full-bodied, concentrated, with terrific purity of fruit, and fine, building tannin, it needs 2-3 years of bottle age and will keep for a decade or more."

→ **Decanter World Wine Awards 2018 - Platinum award (97/100)**

Château Pesquié - Famille Chaudière - [www.chateaupesquie.com](http://www.chateaupesquie.com)

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