

CHÂTEAU PESQUIÉ

ASCENSIO 2015 AOC VENTOUX



Description

Ascensio highlights the purity of Château Pesquié's most beautiful Grenache.

The Chaudiere Family chose this name to celebrate the tradition of ascending the Mont Ventoux. It is also, both for the estate and its AOC, a metaphor of a powerful dynamic that is taking them to the next level.

Ascensio is produced only when the vintage presents the required quality and in less than 3000 bottles.

Soil

Clay and limestone at about 1000 feet of altitude.

Grapes

95% Grenache (yields of about 25 hl/ha) - 5% Syrah

Vinification

The grapes are picked at an optimal maturity beginning of October, drastically selected and only partially destemmed: we keep 20 to 40% of full cluster.

Long macerations and fermentation in concrete tank. No oak at all. Bottled at the Château.

Tasting notes

Color: very dark ruby

Nose: red berries and black cherries, spices.

Mouth: silky and full-bodied, it shows a great balance between concentration and freshness, with very fine tannins, aromas of kirsch, raspberries, black pepper and licorice.

Press

→ **Jancis Robinson - 17,5/20**

"Good freshness! Very rich on the nose and yet with massive tension. Impressive!"

→ **Jeb Dunnuck - 95+/100** (Rhône Report / Oct 2017) *"This inky colored beauty is a tour de force from the Ventoux and offers smoking good notes of blackberries, currants, smoked earth, lavender, and pepper."*

→ **Wine Advocate - 92/100** (#233/ Oct 2017) *"Yet it fills that space without excessive weight, moving instead with grace from the front to back of the palate into a long, silky finish tinged with licorice and dried herbs."*

Château Pesquié - Famille Chaudière - www.chateaupesquie.com

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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