

# CHÂTEAU PESQUIÉ

## CUVÉE JULIETTE

White 2018

AOC VENTOUX

### Description

This exclusive cuvee (less than 2000 bottles produced) is an homage to the first girl in the Chaudière family in the past two generations... Frédéric, Alexandre, Bastien, Victor and James are happy to welcome Juliette! 2018 is the first vintage of this new cuvee. This blend of clairette and grenache blanc stands out thanks to its saltiness and bright freshness.

### Soil

Limestone soil, with a little bit of clay, at an altitude of around 300 meters (about 1000 feet).

### Grapes

70% Clairette - 30% Grenache blanc.

### Winemaking

Harvested at night to insure the grapes are picked at a cool temperature. Fermentation and ageing in concrete egg. 10% of the blend is aged in demi-muid (600 L). Malolactic fermentation blocked. Bottled at the Château.

### Tasting notes

*Color* : golden with silver reflections.

*Nose* : very fine and bright, with aromas of white flowers (hawthorn) and citrus peel.

*Mouth* : fresh and rich altogether, with flavours of zests of lemon and grapefruit, sweet spices and a salty finish that makes your taste buds salivate...

### Food & Wine pairing

Salmon tartare, lobster bisque, crayfish, skate in « beurre noisette », scallops with porcini mushrooms, quenelles with nantua sauce, turkey or capon stuffed with morels or chanterelles, etc.

### Press

Coming soon !



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

1 365 A Route de Flassan, 84570 Mormoiron, FRANCE - Email : [contact@chateaupesquie.com](mailto: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