

# CHÂTEAU PESQUIÉ

## QUINTESSENCE 2013 AOC VENTOUX



### Description

The Chaudière Family started this cuvée in 1990 and chose the name "Quintessence" to highlight the exception and the concentration of this wine. Complex and powerful yet with a great balance and a beautiful freshness, it is the result of a drastic parcel selection.

### Soil

Clay and limestone soil at an altitude between 250 and 350 meters (800 and 1 150 feet)

### Grapes

80 % Syrah - 20 % Grenache (50 years old vines and more). Yields between 30 and 35 hl/ha.

### Vinification

The grapes are selected, crushed, and destemmed. Three to four weeks maceration with traditional air pumping over. Aged twelve to fifteen months in barrels: 40% of which are new and 60% of which are two to three years old. Bottled at the Château.

### Tasting notes

*Color:* Dark purple.

*Nose:* black berries (cherry), garrigues and black olives notes.

*Mouth:* very ample structure, richness and power balanced by the freshness of the Ventoux terroir, garrigues, black cherry and tarry notes with velvety tannins.

### Food & Wine pairing

Terrines, roasted red meats, meats in sauces, game (venison haunch, rabbit or wild boar stew, stuffed poultry, poultry with truffles...). Soft cheeses (camembert, brie...) and possibly red fruits and/or chocolate desserts.

Serve at a maximum temperature of 18°C (64°F)

Put in a carafe in its early years.

### Press

→Wine Advocate: 90+/100 : *"The purity of fruit and quality of the tannin is outstanding"*

92/100 *"the Syrah dominated 2012 Ventoux Quintessence has a fabulous perfume of black raspberry, violets, vanilla bean and licorice. This is followed by a medium to full-bodied red that a forward, sexy, supple texture and no hard edges."* (vintage 2012)

→Guide Hachette des Vins 2016 : 1 étoile «(...) de la densité, de la générosité, du charnu, de la puissance, mais aussi de la fraîcheur et de la finesse.»

→Médaille d'Or - Concours des Vignerons Indépendants 2015

→Jancis Robinson: 16.5/20 *"Very rich and sweet."*

→Médaille d'Or - Concours des Grands Vins de France de Mâcon 2015

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

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