

CHÂTEAU PESQUIÉ

QUINTESSENCE - Red 2018 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

→ **91-93/100 - Jeb Dunnuck (August 2019):** "It offers an elegant bouquet of blackberries, blueberries, ground pepper, and leafy herbs as well as medium-bodied richness, fine tannins, and a great finish. It's elegant, fine, and finesse-oriented on the palate, and will drink well in its youth as well as keep for over a decade."

→ **91/100 - Anthony Gismondi (August 2019):** "The palate is rich and meaty with more black fruits, licorice and black pepper flecked with orange peel. A serious Ventoux at a very fair price. Think venison, wild boar, or turkey as matching menu items. [...] Again the freshness and vitality of this organic red is beguiling."

→ **91-93/100 - Wine Advocate (September 2020):**

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

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