



# TERRASSES 2019 AOC VENTOUX

### Description

This word comes from the Latin terras, meaning "lump of earth". The Ventoux region is characterized by alternating hills and valleys. To make the most of this exceptional terroir, vine growers and other farmers had to accomplish the colossal feat of building "terraces" into the steep hillsides. Still today, they are very typical of our landscapes and also called restanques or rébanqués in Provencal. The Chaudière Family chose this name in homage to the terraces their ancestors carved into carefully chosen sites and to the garden of Chateau Pesquie itself.

#### Soil

The vineyards are on limestone and clay slopes (and a few sandy plots) at about 300 meters (about 1 000 feet) altitude.

## **Grape varieties**

Cinsault (50%) - Grenache (40%) - Syrah (10%)

#### Vinification

This cuvee is a fermented in stainless still tanks and kept at a low temperatures for a few hours. Direct press. No oak. Bottled at Château Pesquié.

### **Tasting notes**

Color: Very pale rosé, bright and limpid.

Nose: Flavors of small fresh red berries and citrus fruits.

*Mouth*: The mouth offers a great balance and freshness with aromas of gooseberries, raspberries and citrus, with floral notes.

### Food & Wine pairing

"Les Terrasses" rosé is a delightful aperitif. Suited to grilled meats and fishes, raw or grilled vegetables, charcuterie, soft white cheese, spicy dishes. Fresh fruit based desserts and sorbet. Serve fresh (8° C or 46° F).

### Press coverage (vintage 2018)

→ 90/100 Jeb Dunnuck - JebDunnuck.com (April 2019)

"Clean, crisp, medium-bodied, and with a dry, lengthy finish, it's terrific rose that's going to shine on the dinner table over the coming summer months."

→ Front cover of Terre de Vins - Wine Magazine

Selected as one of the top rosés of the summer issue (July 2019)

→ Guide Hachette 2019/2020 - Coup de Coeur

