

CHÂTEAU PESQUIÉ

TERRASSES 2013 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 Provençal. The Chaudière Family chose this name in homage to the terraces their ancestors carved into carefully chosen sites and to the garden of Chateau Pesquié itself.

Soil

Located at an average altitude of about 300 meters, it is a blend of the various terroirs of the estate from gravelly soil covered with pebbles and lime-stones to more or less rich in iron oxides sands and clays.

Grapes

60 % Grenache and 40 % Syrah (with some traces of Carignan, Cinsault and mourvedre)

Vinification

The grapes are crushed and destemmed. We obtain optimal color and aroma after a fifteen days maceration. Traditional wine-making is followed by a long rest. Then the wine is naturally clarified through a series of decanting at select times. 30 % of this vintage is aged in oak barrels (2 to 4 years old) or in oak tanks for about six months. Bottled at the Château.

Tasting notes

Color: deep ruby color.

Nose: intense nose with spicy notes (especially black pepper) and red berries.

Mouth: This very balanced wine offers very round tannins and fresh berries aromas, with some floral and spicy flavors.

Food & Wine pairing

Very easy to match. With simple dishes such as pizzas, kebabs, charcuterie, vegetable pies or salads to more ambitious cuisine like terrines, poultry (guinea fowl, turkey...), roasted or grilled meats. Serve at about 17° C.

Press

→ Wine Advocate: 91/100 "Year in and year out this cuvee is an incredible value and a no brainer that readers need to buy."

→ Wine Align: 89 points - Gold Value Medal (World Wine Awards of Canada)

→ Jancis Robinson : 16/20 "Juicy, sleek and very friendly"

→ Wine Spectator, Daily Wine Picks - october 6th 2014

→ Guide Hachette 2015 : Coup de Cœur/2 stars "A wine that stands out for its aromatic intensity, it's good balance and its length"

→ La Revue du Vin de France - Le Guide des bonnes affaires du vin 2015 (Gerbelles & Maurange) : 14/20

Château Pesquié - Famille Chaudière - www.chateaupesquie.com

1 365 B Route de Flassan, 84570 Mormoiron, FRANCE - Email : 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