

# CHÂTEAU PESQUIÉ

## TERRASSES 2018 Rouge 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 Château 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

### 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.

### 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

→ 90 - Anthony Gismondi (August 2019) "[...] the Pesquié freshness adds to this attractive, round, easy-sipping red that has all the hallmarks of serious Rhone reds, built with an extra dose of drinkability."

→ 91/100 - JebDunnuck (16<sup>th</sup> of August 2019)



Organic certified (FR-BIO-01)