

# CHÂTEAU PESQUIÉ

## TERRASSES 2015

### 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 Pesquie itself.

### Soil

Poor limestone soils at an altitude of about 350 m (1.150 feet).

### Grapes

70 % Viognier - 15 % Roussanne - 15 % Clairette

The three varietals of Terrasses white are all evidently in the AOC Ventoux varietal list but the Viognier is a "secondary varietal" and a blend of 50% Viognier or more cannot be classified as an AOC. This is the reason this wine is a Vin de France.

### Vinification

The Viognier, which is an early ripening varietal, is harvested first in early September. Cold maceration (skin contact around 8°C) for about 12 hours. The Roussanne and even more the Clairette are harvested later in September. Their fermentation last about 15 days and takes place in stainless steel tank. No oak ageing. The malolactic transformation is blocked to support natural freshness. Bottled at the estate.

### Tasting notes

*Color* : Very limpid color with silver reflections.

*Nose* : white flowers and citrus aromas with lime notes.

*Mouth* : Beautiful tension and freshness with citrus aromas (lemon and grape fruit), exotic fruits (litchees) and white fruits.

### Food & Wine pairing

Ideal as an aperitif, Terrasses white will match very well with vegetables appetizers, grilled fishes, white meats and light cheeses.

Service temperature : 8°C (46° F)

### Press

→Wine Spectator – James Molesworth: 89/100 "Very juicy in feel, with lots of pineapple, white peach, star fruit and yellow apple flavors bouncing along. A bright floral edge frames the pure finish. Viognier, Roussanne and Clairette." (*vintage 2014*)

→Guide Bettane Desseuve 2016 : 14/20 "the wine for gourmet pairing" (*vintage 2014*)

→Bronze medal – concours Bettane Desseuve Prix Plaisir 2015

→Bronze medal - concours des vins des Vignerons indépendants (*vintage 2015*)

→Decanter : 90/100 "Fine Richness, a great aperitif" (*vintage 2012*)

→Jancis Robinson : 15.5/20 points "interesting" (*vintage 2012*)

→Wine Advocate : 89 points "Rich, clean & classy" (*vintage 2012*)



Château Pesquie - Famille Chaudière - [www.chateaupesquie.com](http://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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