

# CHÂTEAU PESQUIÉ

## TERRASSES 2016

### 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

→ John Livingstone - Drink Rhone : *\*\*\*(\*)* "[...]there is a touch of freshness, greengage pulp, a hint of exotic fruits. It is big and exuberant. The palate rolls out a generous flavour, vanilla and apricot juice, pear skin. It closes on some tang, grip, a note of dried fruits, which helps it avoid dropping away. This holds very little back - its guns blaze. [...] It has the vintage power, and a relative low acidity. Open a few days, it is still very much in the game, has stylish body (vintage 2015)

→ Silver medal - Concours General de Paris 2017

→ Silver medal - Concours des Vignerons Indépendants 2017



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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