

CHÂTEAU PESQUIÉ

TERRASSES 2017



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

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

→89/100 – Jeb Dunnuck (jebdunnuck.com / Feb 2018)

"Sporting a light gold color and clean, crisp notes of lemon curd, citrus rind, white flowers, and honeysuckle, it's medium-bodied, has bright, juicy acidity, and clean, dry finish. It's perfect for an aperitif and best enjoyed over the coming 6-8 months."

Château Pesquié - Famille Chaudière - www.chateapesquie.com

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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