

CHÂTEAU PESQUIÉ



Edition 1912m 2019 AOC VENTOUX

Description

The name 'Édition 1912m' is a tribute to the famous Mont Ventoux which proudly stands at an altitude of 1912 meters, the last real mountain of the Alps chain. It is commonly called « the Giant of Provence ». 'Edition 1912m' shows red fresh fruits flavours, herbs notes and a beautiful freshness.

Soil

The vineyard is located at an average altitude of 300 meters, on the hillside of the Mont Ventoux in a clay and limestone soil.

The microclimate of the Ventoux is the coolest of the South of the Rhone Valley and has a strong contrast of temperatures between sunny days and cold nights.

Grapes

70% grenache, 20% syrah an 10% of cinsault.

Vinification

The grapes are destemmed and the fermentation lasts about 15 days in stainless steel and concrete tanks.

No ageing in barrels.

Tasting notes

Color : dark ruby red

Nose : fresh red berries flavors (raspberries, cherries), garrigues notes (laurel, thyme) and floral aromas (violet).

Mouth : With an elegant and balanced structure, it reveals a lot of red berries and some spicy notes (peppers, provencal herbs).

Food and wine pairing

Edition 1912m is an easy wine to pair with food. With simple dishes such as pizzas, grilling, skewers, charcuterie, vegetable pies or mixed salads. It can also be associated with more structured dishes : stuffed vegetables, terrines, fowls (guinea fowl, turkey...) or offal (liver, kidney).

Serve at around 17°C (62°F).

Press

90/100 - Wine Advocate (September 2020)