CHÂTEAU PESQUIÉ

QUINTESSENCE 2015
AOC VENTOUX

Description
Quintessence blanc is the top white cuvee of Chateau Pesquie. Produced in very small quantity (between 3 000 and 5 000 bottles), this wine is essentially a fresh and elegant Roussane expression. The Chaudiere Family wants to show with this wine that the Ventoux limestones are also a great terroir for white wines!

Soil
Poor limestone soil located on a slope with a westerly exposure, at an altitude of around 300 meters.

Grapes
80% Roussanne - 20% Clairette (and traces of Viognier)

Vinification
Due to their different maturing needs, Roussanne and Clairette are, at first, fermented separately. The Clairette is pressed cold whereas the Roussanne undergoes a skin maceration before pressing and settling. Fermentation takes place in barrels for the Roussane which remained about 5 months in wood. The Clairette stays in stainless steel vats. The malolactic transformations are blocked. We then blend in concrete tanks and age for 6 months. Bottled at the Château Pesquié.

Tasting notes
Color : Golden white with bright reflects.
Nose : Complex nose that mixes aromas of white flowers and exotic fruits (pineapple) and spices (safran, curry)
Mouth : Ample and round. Rich and balanced in the same time, with a good freshness, saltiness, and a powerful aromatic intensity.

Food & Wine pairing
Ideal as an aperitif, gorgeous pairing with truffles, white meats, fishes, warmed pâte cheeses (comté), refined goat cheeses.

Press
→Jancis Robinson: 16/20 points *"Pretty ambitious and distinctive ."*
→Wine Advocate: 90/100 "A terrific white from this under the radar appellation"
91/100 points *"Easily one of my favorite whites from this up and coming region, Pesquie's 2013 Ventoux Quintessence Blanc knocks it out of the park with its gorgeous apple, pear, brioche and lemon curd-scented bouquet. Medium-bodied, fresh and pure, with good richness and length, it's a rock star bottle to buy by the case." (vintage 2013)*
→Silver medal - Concours des Vignerons Indépendants 2015 (vintage 2013)