

CHÂTEAU PESQUIÉ

QUINTESSENCE blanc 2016 AOC VENTOUX



Description

Quintessence blanc is the top white cuvee of Chateau Pesquie. Produced in very small quantity (between 4 000 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. Fermentation takes place in barrels for the Roussanne which remains 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 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

→ **WineSpectator.com** : 90/100

→ **Jancis Robinson**: 16,5/20 "Serious white wine with real refreshment value. Herbal and focused – if tight and a bit astringent. Still very youthful"

→ **Matt Walls** - 90/100 "Honeyed pear with yellow flowers and almond and a touch of shortcrust pastry. Full-bodied, but shot through with bright acidity, leading to a neat finish. A touch of positive bitterness on the finish, like celery. Powerful but fresh and measured; resplendent."

→ **Wine Advocate** : (91/100) "A wine that combines the toasted nut and pear richness of Roussanne with the citrusy freshness of Clairette. It's a medium to full-bodied wine that shows some briny complexity, excellent flavor definition, focus and length."

Château Pesquié - Famille Chaudière - www.chateaupesquie.com

1 365 A Route de Flassan, 84570 Mormoiron, FRANCE - Email : contact@chateaupesquie.com - Tél. +33 (0)4 90 61 94 08 - Fax +33 (0)4 90 61 94 13

Sarl Famille Chaudière au capital variable de 8 270 euros - Code APE : 4634Z - Siren 447 578 428

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