

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

→ Guide Hachette 2018 : 1 star

→ Wine Advocate : (90-92/100) *"always a blend of Roussanne mixed with 20% Clairette. Fermented in barrel (the Clairette is all in cement tanks), it has a fresh, elegant, citrus profile to go with ample minerality, pepper and stone fruit-like aromas and flavors. Very crisp, medium-bodied and fresh, it has terrific purity and delineation."* [vintage 2015]

→ 4 stars - John Livingstone / www.drinkrhone.com [vintage 2015]

→ Jancis Robinson: 16/20 points *"Very heady nose with a mix of honeysuckle and flowering herbs. Excellent texture and good acidity with a hint of saltiness. Pretty good balance between sweetness and chewiness. Still a bit too tense - I'd wait just a while for it to relax. Drink 2017-2021"* [vintage 2015]

Château Pesquié - Famille Chaudière - 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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