

CHÂTEAU PESQUIÉ

QUINTESSENCE Blanc 2018

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

→ JebDunnuck.com (August 2019) : 94/100

"Even better, with another level of richness and depth, the 2018 Ventoux Quintessence Blanc is based on 80% Roussanne and 20% Clairette, all from limestone soils, that was mostly vinified in barrel and aged in concrete tanks. It has rock star notes of white peach, white flowers, brioche, and subtle background oak. Both rich and fresh, it's a concentrated, serious white that delivers the goods. Bravo!"