

CHÂTEAU PESQUIÉ

TERRASSES

AOC VENTOUX 2020



DESCRIPTION

The Terrasses cuvees are, for each colour, blends of different soils and varieties present throughout the estate. They reflect the balance and generosity of the terroir to which the cool climate of Mont Ventoux brings identity and coherence.

Mineral and complex, the Terrasses rosé has a shimmering colour and a bouquet of red berries and citrus fruits on the palate.

SOIL

The vineyards are on limestone and clay slopes (and a few sandy plots) at about 300 meters (about 1 000 feet) altitude. We work in our vineyard according to biodynamic practices since 2015.

GRAPE VARIETIES

Cinsault (50%), Grenache (40%),
Syrah (10%)

WINEMAKING

This cuvee is fermented in stainless steel tanks and kept at a low temperature for a few hours. Direct press. No oak. Bottled at Château Pesquié.

WINE TASTING

Color : Very pale rosé, bright and limpid.

Nose : Flavors of small fresh red berries and citrus fruits.

Mouth : The mouth offers a great balance and freshness with aromas of gooseberries, raspberries and citrus, with floral notes.

FOOD & WINE PAIRINGS

"Les Terrasses" rosé is a delightful aperitif. Suited to grilled meats and fishes, raw or grilled vegetables, charcuterie, soft white cheese, asiatic dishes (sweet and sour chicken). Fresh fruit based desserts and sorbet.

Serve fresh (8° C or 46° F).

WINE ENTHUSIAST 91/100 (VINTAGE 2019)
EDITOR'S CHOICE July, 2020

"Jubilant whiffs of wild strawberry and white peach perfume this pristine, fruity dry rosé. [...] it balances ripe, sunny red-fruit flavors against kicks of dried thyme, rosemary and mint. It makes for an effortlessly enjoyable but elegant summer sip."

PRESS REWARDS