

CHÂTEAU PESQUIÉ



TERRASSES

AOC VENTOUX 2019



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.

Profoundly anchored in the Ventoux terroir, Grenache and Syrah express themselves here, with brilliance, indulgence and suppleness.

SOIL

Located at an average of the estate from gravelly soil covered with pebbles and lime-stones to more or less rich in iron oxides sands and clays. We work in our vineyard according to biodynamic practices since 2015.

GRAPE VARIETIES

60 % Grenache, 40 % Syrah

WINEMAKING

The grapes are crushed and destemmed. We obtain optimal color and aroma after a fifteen days maceration. Traditional wine-making is followed by a long rest. Then the wine is naturally clarified through a series of decanting at select times, no fining. No ageing, bottled at the estate.

WINE TASTING

Color: deep ruby color.

Nose: intense nose with spicy notes (especially black pepper) and red berries.

Mouth: this very balanced wine offers very round tannins and fresh berries aromas, with some floral and spicy flavors.

FOOD & WINE PAIRINGS

Very easy to match. With simple dishes such as pizzas, kebabs, charcuterie, vegetable pies or salads to more ambitious cuisine like terrines, poultry (guineafowl, turkey...), roasted or grilled meats. Serve at about 17° C (62°F).

This wine is also available in big bottles.

PRESS REWARDS

JEB DUNNUCK 91/100 • TOP 100 WINES OF 2020

September, 2020

"A wine that has almost always ranked high on my top value list over the past decade or more, the 2019 offers a slightly deeper, richer style"

WINE ADVOCATE 90/100

September, 2020

« The 2019 Ventoux Terrasses remains one of the top values in the Southern Rhône. »