

PESQUIÉ

EDITION 1912m

AOC VENTOUX 2020



DESCRIPTION

The name 'Édition 1912m' is a tribute to the famous Mont Ventoux which proudly stands at an altitude of 1912 meters, the last real mountain of the Alpes chain. It is commonly called « the Giant of Provence ».

This blend of white varietals typical of the Ventoux growing area with its superb tension, presents aromas of white flowers and pale-fleshed fruits..

SOIL

The vineyard is located at an average altitude of 300 meters, on the hillside of the Mont Ventoux in a limestone soil. The microclimate of the Ventoux is the coolest of the South of the Rhone Valley with a strong contrast of temperatures between sunny days and cold nights.

GRAPE VARIETIES

40 % Clairette, 40 % Grenache,
10 % Viognier, 10% Roussanne

WINEMAKING

The Viognier and roussanne, which are early ripening varietals, are harvested first early September. Cold maceration (skin contact around 8°C) for about 12 hours. The Clairette and Grenache are harvested later in September. Their fermentation last about 15 days and takes place in stainless steel tank. No oak ageing. The malolactic transformation is blocked to support natural freshness. Bottled at the estate.

DEGUSTATION

Color : very limpid color with silver reflections.

Nose : white flowers and citrus aromas with lime notes.

Mouth : beautiful tension and freshness with citrus aromas (lemon and grape fruit), exotic fruits (litchees) and white fruits.

FOOD & WINE PAIRINGS

Ideal as an aperitif, Edition 1912M white will match very well with vegetables apetizers, grilled fishes, white meats and light cheeses.

Service temperature : 8°C (46° F)