

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 ».

Edition 1912M, pale pink rosé, elegantly expresses notes of fresh red berries.

SOIL

The vineyards are on limestone and clay slopes (and a few sandy plots) at about 300 meters (about 1 000 feet) altitude.

GRAPE VARIETIES

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

WINEMAKING

This cuvee is fermented in stainless still tanks and kept at a low temperatures for a few hours. Direct press. No oak.

Bottled at the winery.

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

Suited to grilled meats and fishes, raw or grilled vegetables, charcuterie, soft white cheese, spicy dishes. Fresh fruit based desserts and sorbet. Serve fresh (8° C or 46° F).

Edition 1912M is ideal as an appetizer and is also suited for a picnic or with freshness starters (greek-style mushrooms). You can also enjoy it with cold meat, vegetables tagine or raw fish (tuna carpaccio) for instance.

Serve fresh : 8°C (46°F).