CHÂTEAU PESQUIÉ

ARTEMIA
AOC VENTOUX 2020

FR-BIO-01 · DEMETER CERTIFIED BIODYNAMIC® · Vegan

DESCRIPTION
Artemia is one of the three single vineyards of Château Pesquié (with Ascensio and Silica). It offers an outstanding Northern Rhône style syrah expression with a very fresh and crisp profile.

Artemia takes its name from ancient Greek and means « good health › and « integrity ›.

SOIL
Located at about 400 m (1 300 feet), it is one of our highest plots. South-West orientation, terroir of limestone gravels. We work in our vineyard according to biodynamic practices since 2015.

GRAPE VARIETIES
80 % Syrah (yields of about 35hl/ha)
20 % Grenache (yields of about 30hl/ha)

WINEMAKING
Grapes are picked at an optimal maturity but a great attention is devoted to keeping a balanced pH, Fully destemmed. One month maceration, extremely gentle and minimal extraction. No fining.
Aging for 12 to 15 months, in concrete vat (40%), in barrels of 225 L (30%) and 600 L demi-muids (30%).
Bottled at the Château.

WINE TASTING
Color: Purple
Nose: Aromatic nose, with notes of violet flower, licorice, spices and fresh blackberry.
Mouth: The palate has a fresh and velvety texture, very balanced and very subtle, with aromas of strawberry, raspberry and violet flower, with a long and slightly peperry finish

FOOD & WINE PAIRINGS
We recommend to serve with duck magrets and red fruit sauce, a Cajùn chicken or a pork with caramel. Serve at 18°C, Decant when young.

This wine is also available in big bottles.

PRESS REVIEW

JEB DUNNUCK 93-95/100
April 2022

(VINTAGE 2018)
WINE ADVOCATE 92-94/100
September, 2020

DECANTER WORLD WINE AWARDS
96/100 (GOLD MEDAL) 2020

WINE SPECTATOR 92/100
December, 2021

« This has a very enticing burst of dark plum, blackberry and plum fruit flavors backed by singed alder and sandalwood notes on the tobacco-infused finish…›