

CHÂTEAU PESQUIÉ



ASCENSIO AOC VENTOUX 2018



DESCRIPTION

Acme of the single vineyard trilogy of Château Pesquié (with Artemia and Silica), Ascensio outlines the intensity and the purity of some of our best grenaches.

The Chaudière Family chose this name to celebrate the tradition of the ascent of the Mont Ventoux which goes back to the XIVth century and Petrarch. It also symbolises the magic of altitude terroirs.

Ascensio is only produced in very small quantity (less than 3 000 bottles) and only on great vintages.

SOIL

Clay and limestone with big scree. We work our vineyard according to biodynamic practices since 2015.

GRAPE VARIETIES

95% Grenache (yield close to 20 hl/ha) - 5% Syrah

WINEMAKING

The harvest takes place in October at full maturity and is only partially destemmed: 30% of whole cluster are kept. Long maceration (1 month), slow extraction and fermentation in a raw cement vat. No fining agent and aging in oak. Bottled at the Château.

WINE TASTING

Color: Deep purple

Nose: Powerful with aromas of blackberry, plum, licorice, kirch and mineral notes.

Mouth: Large and full, intense and concentrated, this wine unfolds a great balance and an unexpected freshness, with flavours of raspberry, black pepper and black cheery.

FOOD & WINE PAIRINGS

This powerful and gastronomic wine will go perfectly with red meats or game such as braised pork, venison with chestnuts or pheasant with truffles. Serve at 18°C (64°F) - Decant or open 2 hours before serving.

This wine is also available in big bottles.

PRESS REWARDS

WINE ENTHUSIAST 96/100

EDITOR'S CHOICE

November, 2021

ANTHONY GISMONDI 93/100

March, 2021

JEB DUNNUCK 94+/100

2020

WINE ADVOCATE 93+/100

September, 2020