

CHÂTEAU PESQUIÉ



CUVÉE JULIETTE

AOC VENTOUX 2021



DESCRIPTION

This exclusive cuvee less than 2000 bottles produced is an homage to the first girl in the Chaudière family in the past two generations Frédéric, Alexandre, Bastien, Victor and James are happy to welcome Juliette! 2018 is the first vintage of this new cuvee This blend of clairette and grenache blanc stands out thanks to its saltiness and bright freshness

SOIL

Limestone soil with a little bit of clay at an altitude of around 300 meters (about 1000 feet).

We work in our vineyard according to biodynamic practices since 2015.

GRAPE VARIETIES

70% Clairette, 30% Grenache white

WINEMAKING

Harvested at night to insure the grapes are picked at a cool temperature Fermentation and ageing in concrete egg (10% of the blend is aged in demi muid 600 L). Malolactic fermentation blocked. Bottled at the Château.

WINE TASTING

Color: Golden with silver reflections

Nose: Very fine and bright with aromas of white flowers hawthorn and citrus peel.

Mouth: Fresh and rich altogether with flavors of zests of lemon and grapefruit, sweet spices and a salty finish that makes your taste buds salivate

FOOD & WINE PAIRINGS

Salmon tartare, scallop carpaccio, Tahitian raw tuna, or skate with hazelnut butter. crayfish skate in « beurre noisette », scallops with porcini mushrooms. This cuvee also pairs well turkey or capon stuffed with morels or chanterelles, etc. Parmigiano is also fantastic with this white wine !

PRESS REWARDS

WINE ENTHUSIAST
92/100 EDITORS' CHOICE
April, 2022

WINE ADVOCATE **91-93/100**
September 2020

JEB DUNNUCK **93/100**

Chalk dust, lime powder, aniseed and intense floral. Oak is discrete. Full-bodied, with firm acidity at its core.