

CHÂTEAU PESQUIÉ

QUINTESSENCE AOC VENTOUX 2023



DESCRIPTION

Ventoux, thanks to its cooler microclimate and the limestone soil, is a terroir for great white wines. The Chaudière Family created Quintessence blanc to demonstrate this incredible potential. This very elegant cuvée is fresh, rich and complex and comes from a large majority of Roussanne to which Clairette brings tension and balance.

SOIL

Poor limestone soil located on a slope with a westerly exposure, at an altitude of around 300 meters. We work in our vineyard according to biodynamic practices since 2015.

GRAPE VARIETIES

80 % Roussanne,
20 % Clairette

WINEMAKING

Due to their different maturing needs, Roussanne and Clairette are vinified separately. The Roussanne, which is an early ripening varietal variety, is cold macerated, then pressed and racked from the must. Fermentation takes place in barrels, 600L barrels and cement eggs during 8 months. The late Clairette follows the same winemaking processes.

The malolactic transformations are blocked. Bottling at Château Pesquié.

WINE TASTING

Color: Golden white with bright reflects.

Nose: Complex nose that mixes aromas of white flowers and exotic fruits (pineapple) and spices (safran, curry)

Mouth: Ample and round. Rich and balanced in the same time, with a good freshness, saltiness, and a powerful aromatic intensity.

FOOD & WINE PAIRINGS

Gorgeous pairing with a truffle risotto and fish such as sole. It pairs ideally with a marinated chicken with candied lemon or a dry goat cheese with olive oil.

This wine is also available in big bottles.

ILS EN PARLENT...

VINTAGE 2022

JEB DUNNUCK **93/100**

ROBERT PARKER **92/100**