

# CHÂTEAU PESQUIÉ



## QUINTESSENCE AOC VENTOUX 2019



### DESCRIPTION

The Chaudière Family started this cuvée in 1990 and chose the name "Quintessence" to highlight the exception and the concentration of this wine. Complex and powerful yet with a great balance and a beautiful freshness, it is the result of a drastic parcel selection.

### SOIL

Clay and limestone soil at an altitude between 250 and 350 meters (800 and 1150 feet). We work in our vineyard according to biodynamic practices since 2015.

### GRAPE VARIETIES

80 % Syrah, 20 % Grenache (50 years old vines and more).  
Yields between 30 and 35 hl/ha.

### WINEMAKING

The grapes are crushed and destemmed. Three to four weeks maceration with soft extraction. No fining. Aged twelve to fifteen months in barrels and demi-muids (600L) : 40% of which are new and 60% of which are two to three years old. Bottled at the Château.

### WINE TASTING

Color: Dark purple

Nose: black berries (cherry), garrigues and black olives notes.

Mouth: very ample structure, richness and power balanced by the freshness of the Ventoux terroir, garrigues, black cherry and tarry notes with velvety tannins.

### ACCORDS METS & VINS

The richness of this wine pairs ideally with stewed beef dishes but moussaka or confit of duck is also working. Soft cheeses (camembert, brie...) are recommended.

Serve at a maximum temperature of 18°C (64°F).  
Put in a carafe in its early years.

*This wine is also available in big bottles.*

## PRESS REWARDS

### JEB DUNNUCK 92-94/100

September, 2020

*"With considerable elegance on the palate, medium to full-bodied richness, and silky yet building tannins, this is straight-up classy stuff."*

### WINE ADVOCATE 92-94/100

September, 2020

*« Fresh blueberry and plum notes, while the palate is marked by crisp acids, but also ripe, creamy tannins and great length and intensity. »*