

CHÂTEAU PESQUIÉ



QUINTESSENCE AOC VENTOUX 2020



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 93-95/100
April 2022

(MILLÉSIME 2019)
WINE SPECTATOR 91/100
December, 2021

WINE ADVOCATE 92-94/100
September, 2020

« *crisp acids, but also ripe, creamy tannins and great length and intensity.* »