

CHÂTEAU PESQUIÉ



SILICA

AOC VENTOUX 2019



DESCRIPTION

Silica is one of the three single vineyards of Château Pesquié with Artemia and Ascensio.

Its name recalls the terroir of sand in which it draws its exceptional finesse and elegance. It also is an hommage to one of the most important elements used in biodynamic farming and that reinforces the brightness and glittering sides of wine.

SOIL

Sand with a slight presence of limestone gravels. We work in our vineyard according to biodynamic practices since 2015.

GRAPE VARIETIES

90% Grenache, 10% Cinsault

WINEMAKING

Fermented in eggs and concrete tank, maceration of a little less than 4 weeks with particularly soft infusion (the cap is very lightly wetted everyday to limit extraction). No fining. Aging for 12 to 15 months in a selection of 600 L barriques (75%) and a ciment egg (25%). Bottled at the Château.

WINE TASTING

Color: ruby

Nose: delicate and intense at the same time, with aromas of flowers and fresh red berries.

Mouth: very bright and juicy, with a lot of finesse and silky tannins, with crisp berry notes, kirch and white pepper.

FOOD & WINE PAIRINGS

Serve at 18°C (64°F) with charcuteries or grilled meat.

This very delicate wine will find great harmony with light and refined dishes rather than more powerful ones.

This wine is also available in big bottles.

PRESS REWARDS

JEB DUNNUCK 93-95/100

September, 2020

« Reminding me of a grand cru Burgundy with its seamless texture as well as outstanding length, »

WINE ADVOCATE 91-93/100

September, 2020

DECANTER WINE AWARDS 2021

96/100 (GOLD MEDAL)

« Powerful aromatics of ripe strawberry and a fragrant floral rose note. Delightful and characterful style. »

GUIDE REVUE DES VINS DE FRANCE 2022

92/100 Tasted by Olivier Poussier

FAMILLE CHAUDIÈRE

VIGNERONS D'ALTITUDES

Château Pesquié

1365B Route de Flassan 84570 Mormoiron - 04 90 61 94 08

contact@chateaupesquie.com - www.chateaupesquie.com