

PESQUIÉ



EDITION 1912m

AOC VENTOUX 2020



DESCRIPTION

The name 'Édition 1912m' is a tribute to the famous Mont Ventoux which proudly stands at an altitude of 1912 meters, the last real mountain of the Alpes chain. It is commonly called « the Giant of Provence ». 'Edition 1912m' shows red fresh fruits flavours, herbs notes and a beautiful freshness.

SOIL

The vineyard is located at an average altitude of 300 meters, on the hillside of the Mont Ventoux in a clay and limestone soil. The microclimate of the Ventoux is the coolest of the South of the Rhone Valley and has a strong contrast of temperatures between sunny days and cold nights.

GRAPE VARIETIES

70 % Grenache,
30 % Syrah
Quelques traces de cinsault et de carignan

WINEMAKING

The grapes are crushed and destemmed. The fermentation and maceration lasts about 15 days, then the wine is naturally clarified through a series of decanting in stainless steel and concrete tanks. No ageing in barrels. Bottled at the estate.

WINE TASTING

Color: dark ruby red
Nose: fresh red berries flavors (raspberries, cherries), garrigues notes (laurel, thyme) and floral aromas (violet).
Mouth: with an elegant and balanced structure, it reveals a lot of red berries and some spicy notes (peppers, provencal herbs).

FOOD & WINE PAIRINGS

Edition 1912m is an easy wine to pair with food and basic cooking. With simple dishes such as roasted chicken, pizzas, grilling, skewers, charcuterie, vegetable pies or mixed salads. It can also be associated with tapas or ratatouille for example.

Serve at around 17°C (62°F).

PRESS REWARDS

(VINTAGE 2019)

JEB DUNNUCK 91/100
April 2022

WINE ADVOCATE 90/100
September, 2020

« Vibrant notes of cherries and hints of garrigue on the nose »