THE OTHER WINE





CHARDONNAY

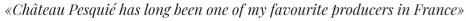
100% CHARDONNAY

VIN DE FRANCE

A Chardonnay grown at elevation with an unexpected freshness, selected by Famille Chaudière.

PRESS REVIEW

Libert Carley





JEB DUNNUCK

«Without hesitation one of my favourite estates in the up and coming Ventoux appellation»





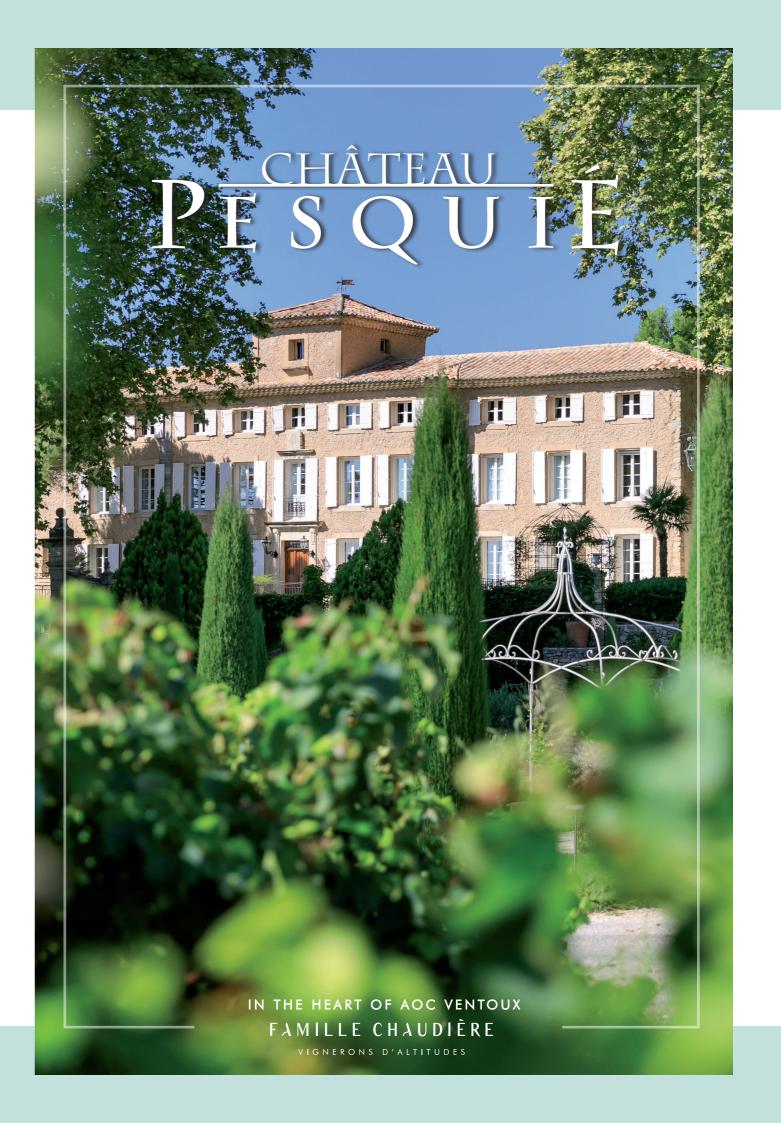
«Château Pesquié is one of the best estate of the AOC Ventoux» «A reference of the Ventoux appellation runed by 30 years by the Chaudière family»



«We are conviced by the evolution style of the wines. They are true to the freshness of the terroir and have gained a lot of finesse and sapidity» - Olivier Poussier

CHÂTEAU PESQUIÉ - FAMILLE CHAUDIÈRE

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WELCOME TO THE FOOT OF THE VENTOUX MOUNTAIN

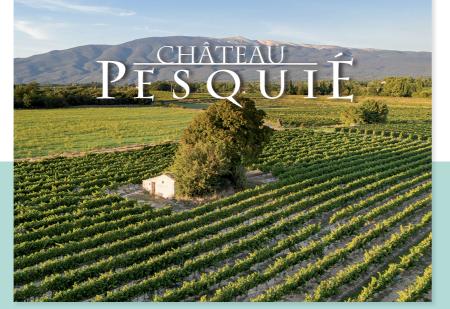
A family adventure spanning three generations! One of the first independent wineries of the Appellation.

1971: Acquisition of the estate by grandparents René & Odette Bastide;

1985: Paul & Edith Chaudière, the parents, take over the Château;

2003: Passing of the torch to the third generation Frédéric & Alexandre Chaudière:

The fourth generation is getting ready with Bastien, Victor, James & Juliette!







ALTITUDE AND COOL MICROCLIMATE

Located at the foot of Mont Ventoux (1912 m), the vineyard enjoys a cool microclimate:

- Cool nights thanks to the elevation 300-400m (1000-1300 feet) and the influence of the Alps;
- The exceptional sunshine of Mediterranean area;
- The latest-ripening terroir of the southern Rhone Valley.

ORGANIC & BIODYNAMIC

Pesquié has moved to organic in the 2000's:

First plots certified organic (Ecocert) in

and are validated in the vineyard by Demeter in 2019.

A RICH GEOLOGICAL CROSSROAD,

This unique terroir offers a rare diversity of soils:











- Clay for structure (reds);
- Sand for finesse (rosés, reds);
- Blue Marl strength & balance (reds);

From sustainable farming, Château

Biodynamic practices start in 2015







THE WINES OF THE CHÂTEAU / AOC VENTOUX

SINGLE VINEYARDS



ASCENSIO CLAY & LIMESTONE

GRENACHE (95%), SYRAH (5%) With 30% whole cluster only aged in cement tank, bright and powerful.



ARTEMIA

LIMESTONE GRAVEL



Violet flower, graphite flavours and a brightness which reminds the great syrah from the North of the , Rhône Valley.



GRENACHE (90%), CINSAULT (10%)

Elegance and finesse of the grenache planted on a sandy



JULIETTE

CLAIRETTE (70%), GRENACHE BLANC (30%),

Salty notes and bright minerality







QUINTESSENCE

ROSE

MOURVEDRE (70%), CINSAULT (20%), CLAIRETTE (10%)

Gastronomic rosé with great texture and length.

SYRAH (80%), GRENACHE (20%) Beautiful structure, volume and power, silky tannins.

WHITE

ROUSSANNE (80%), CLAIRETTE (20%) Chalky soils minerality. Roundness, balance and good length.

TERRASSES



RED / GRENACHE (60%), SYRAH (40%)

Blend of all our terroirs.

Chalky, stony soils.

Precise, elegant, smooth and fresh. Improves during its first years

WHITE / VIOGNIER (25%), GRENACHE BLANC (25%), ROUSSANNE (25%), CLAIRETTE (25%)

Delicate flavors of citrus and white flowers.

ROSE / CINSAULT (50%), GRENACHE (40%), SYRAH (10%)

Sand and chalky soils.

Bright pale rosé, mineral, floral and fruit forward.