

CHÂTEAU PESQUIÉ

QUINTESSENCE

AOC VENTOUX 2020



DESCRIPTION

This gastronomic rosé is the fruit born from a friendly collaboration between Olivier Poussier (2000 Best Sommelier of the World), Emmanuel Gagnepain (enologist) and Chaudière brothers : Alex and Fred. This atypical rosé, with a high aging potential, will gracefully pair with any unique culinary experience.

SOIL

Red clay and limestone soils with limestone gravels at an average altitude of 300 meters (about 1.000 ft). Since 2015, we have worked our vineyard according to biodynamic practices.

GRAPE VARIETIES

70 % Mourvèdre, 20% Cinsault, 10% Clairette

WINEMAKING

Each variety is vinified and aged separately before final blending. Maceration and "saignée" method is used for the Cinsault. Direct pressing for the mourvèdre and the clairette. Fermentation and aging during one year in a concrete egg and 600L barrel on the lees.

WINE TASTING

Color: Deep coral with silvery reflections. The wine is very bright.

Nose: the mouth opens on a juicy ripe fruit, far from amylic or fermentative notes. It unfolds aromas of fresh red berries and fine spice like timut pepper.

Mouth: Great density and consistency. It is a gastronomic rosé, vinous but without excess. Its volume fills the mid-pallet with a great harmony. Very refine bitterness that brings volume and length to the wine. Aromas of peach and cherry.

FOOD & WINE PAIRINGS

This rosé will pair ideally with fish (lobster, red mullet, mackerel, salmon gravlax) or meat (tandoori chicken, marinated beef [larmes du tigre], peking duck, etc.), sheep milk cheeses or Saint-Nectaire cheese, and even dessert with matcha or rhubarb pie.

Serve at 10-12°C (50-54°F).

PRESS REVIEW

This is the first vintage of the wine that has not yet been shown to the press. We hope to receive soon wine critic tasting notes!