

CHÂTEAU PESQUIÉ



ARTEMIA

AOC VENTOUX 2019



DESCRIPTION

Artemia is one of the three single vineyards of Château Pesquié (with Ascensio and Silica). It offers an outstanding Northern Rhône style syrah expression with a very fresh and crisp profile.

Artemia takes its name from ancient Greek and means « good health » and « integrity ».

SOIL

Located at about 400 m (1 300 feet), it is one of our highest plots. South-West orientation, terroir of limestone gravels. We work in our vineyard according to biodynamic practices since 2015.

GRAPE VARIETIES

75 % Syrah (yields of about 35hl/ha)
25 % Grenache (yields of about 30hl/ha)

WINEMAKING

Grapes are picked at an optimal maturity but a great attention is devoted to keeping a balanced pH, Fully destemmed. One month maceration, extremely gentle and minimal extraction. No fining. Aging for 12 to 15 months, in concrete vat (40%), in barrels of 225 L (30%) and 600 L demi-muids (30%). Bottled at the Château.

WINE TASTING

Color: Purple

Nose: Aromatic nose, with notes of violet flower, licorice, spices and fresh blackberry.

Mouth: The palate has a fresh and velvety texture, very balanced and very subtle, with aromas of strawberry, raspberry and violet flower, with a long and slightly peppery finish

FOOD & WINE PAIRINGS

Serve at 18°C (64°F) with terrines, red roasted or grilled meats. Great pairing with duck magrets or melanosporum truffle scrambled eggs.

This wine is also available in big bottles.

PRESS REVIEW

WINE SPECTATOR 92/100

December, 2021

« This has a very enticing burst of dark plum, blackberry and plum fruit flavors backed by singed alder and sandalwood notes on the tobacco-infused finish.. »

WINE ADVOCATE 90-92/100

September, 2020

JEB DUNNUCK 92-94/100

September, 2020