

CHÂTEAU PESQUIÉ

QUINTESSENCE AOC VENTOUX 2020



DESCRIPTION

Quintessence blanc is the top white cuvee of Chateau Pesquie. Produced in very small quantity (between 4 000 and 5 000 bottles), this wine is essentially a fresh and elegant Roussane expression.

The Chaudiere Family wants to show with this wine that the Ventoux limestones are also a great terroir for white wines!

SOIL

Poor limestone soil located on a slope with a westerly exposure, at an altitude of around 300 meters. We work in our vineyard according to biodynamic practices since 2015.

GRAPE VARIETIES

80 % Roussane,
20 % Clairette

WINEMAKING

Due to their different maturing needs, Roussane and Clairette are vinified separately. The Roussane, which is an early ripening varietal variety, is cold macerated, then pressed and racked from the must. Fermentation takes place in barrels, 600L barrels and cement eggs during 8 months. The late Clairette follows the same winemaking processes.

The malolactic transformations are blocked. Bottling at Château Pesquié.

WINE TASTING

Color: Golden white with bright reflects.

Nose: Complex nose that mixes aromas of white flowers and exotic fruits (pineapple) and spices (safran, curry)

Mouth: Ample and round. Rich and balanced in the same time, with a good freshness, saltiness, and a powerful aromatic intensity.

FOOD & WINE PAIRINGS

Gorgeous pairing with truffles (risotto) and sole fish. It pairs ideally with a chicken with cream sauce or washed rind cheese (Saint Nectaire), refined goat cheeses.

This wine is also available in big bottles.

ILS EN PARLENT...

JEB DUNNUCK 94/100

April 2022

« I loved the 2020 Ventoux Quintessence Blanc, which reminds me of top Northern Rhône white [...] it's going to shine on the dinner table »

WINE ADVOCATE 91/100 (VINTAGE 2019)

September, 2020

« It's medium-bodied and silky, with the potential to drink well for up to five years. »