

CHÂTEAU PESQUIÉ



QUINTESSENCE

AOC VENTOUX 2022



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 gourmet lightly structured rosé will pair well with fish (Lobster, red mullet, salmon gravlax). With spicy dishes such as Peking duck, pork gyozas, lamb tagine with prunes or a veggie curry. This rosé will be ideal with cheeses such as sheep's cheese and Saint-Nectaires. Desserts with matcha, rhubarb tarts, or a chocolate cake.

Serve at 10-12°C (50-54°F).

PRESS REVIEW

JEB DUNNUCK 90/100

October 2023

MASTER OF WINE 94/100

Elisabeth GABAY, November 2023

GUIDE VERT 92/100

Olivier Poussier

GUIDE DE LA RVF 2024 – COUP DE COEUR

Karine Valentin, July 2023

FAMILLE CHAUDIÈRE

VIGNERONS D'ALTITUDES

Château Pesquié

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