

CHÂTEAU PESQUIÉ



SILICA

AOC VENTOUX 2021



DESCRIPTION

Silica is one of the three single vineyards of Château Pesquié with Artemia and Ascensio.

Its name recalls the terroir of sand in which it draws its exceptional finesse and elegance. It also is an hommage to one of the most important elements used in biodynamic farming and that reinforces the brightness and glittering sides of wine.

SOIL

Sand with a slight presence of limestone gravels. We work in our vineyard according to biodynamic practices since 2015.

GRAPE VARIETIES

90% Grenache, 10% Cinsault

WINEMAKING

Fermented in eggs and concrete tank, maceration of a little less than 4 weeks with particularly soft infusion (the cap is very lightly wetted everyday to limit extraction). No fining. Aging for 12 to 15 months in a selection of 600 L barriques (75%) and a ciment egg (25%). Bottled at the Château.

WINE TASTING

Color: ruby

Nose: delicate and intense at the same time, with aromas of flowers and fresh red berries.

Mouth: very bright and juicy, with a lot of finesse and silky tannins, with crisp berry notes, kirch and white pepper.

FOOD & WINE PAIRINGS

Serve at 18°C (64°F) with charcuteries or grilled meat.

This very delicate wine will find great harmony with light and refined dishes rather than more powerful ones.

This wine is also available in big bottles.

PRESS REWARDS

WINE ADVOCATE 92-94/100

September, 2020

"It's full-bodied and creamy textured, finishing rich, chewy and long, with hints of licorice adding even more interest."

JEB DUNNUCK 95/100

WINE SPECTATOR 91/100

March, 2021

GUIDE RVF 2023 92/100

by Olivier Poussier