

# CHÂTEAU PESQUIÉ

CHARDONNAY 2008



## Description

Château Pesquié's range of white wines gathers Quintessence white and 2 single grape wines (Chardonnay and Viognier). Those three white wines stand for less than 10% of the estate's total production. « Le Chardonnay du Pesquié » is produced in a limited amount on a less than 2 hectares vineyard.

## Soil

The vineyard is planted on a clay and limestone soil with pebble and gravel, facing west at an altitude of 230 meters.

## Grapes

100 % Chardonnay.

## Vinification and aging

The harvest is crushed then placed in a stainless steel vat. It is kept at a low temperature for a 10 hours cold skin maceration. After a pressing and must settling at a low temperature, the alcoholic fermentation ends with a 16 to 18°C average temperature. The malolactic fermentation is blocked. No Barrel ageing. Bottled at the Château Pesquié.

## Dégustation

**Colour :** Clear golden colour, limpid and bright

**Nose :** Very aromatic nose evoking white flowers (hawthorn) backed with a good minerality.

**Mouth :** Well balanced, nice freshness. White flowers and mineral flavors are present too.

**Food & Wine Pairing:** As an aperitif. With grilled fishes, white meat either roasted or with a sauce. Cooked pâte cheeses (morbier, Comté...), dry goat cheese. As a dessert wine with a pie or an exotic fruits salad. Serve chilled.

## Press review

Chardonnay 2006 :

Guide Hachette 2008 : 1 star

Chardonnay 2007 :

Gault Millau 2009 :15/20

Rhône Valley Vineyards – A.O.C. Côtes du Ventoux

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