

CHÂTEAU PESQUIÉ

PERLE DE ROSÉE 2008



Description

Rosé is only a 5% of Château Pesquié wine production. Perle de Rosé remains a 3000 bottles confidential cuvée that pleases generous rosé wines enthusiasts.

Soil

Located south / south-east at an altitude of 310 meters, the vineyard is planted on limestone and clay with gravel and sand.

Grapes

Grenache, Cinsault and Syrah.

Vinification

This cuvée is half-part a free run rosé racked after 10 hours while the other half is produced from direct pressing, with a low temperature fermentation. Bottled at the Château.

Tasting

Colour : A pale rosé, limpid and bright.

Nose : Red fruits nose where raspberry dominates.

Mouth : Red berries aromas (raspberry) completed by a good freshness and a good balance.

Wine and Food Pairing : For the aperitif or for lunch. With a structure elegantly more powerful than " Terrasses", it is the ideal partner of Mediterranean and Eastern cuisine. Fruit based desserts and sherbet. Serve chilled.

Press Review

LE POINT magazine June 12th 2008 : 15/20 (2007 vintage)

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

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