

CHÂTEAU PESQUIÉ

PRESTIGE 2007



Description

Prestige cuvée is the link between Terrasses and Quintessence. Prestige is a selection of syrah and grenache with typical red fruits flavors and a balanced mouth feel.

Soil

Argillo-calcareous soil consisting of sand, pebbles, and gravel facing south at an altitude of 230 to 260 meters.

Grapes

Blend of 70 % Syrah and 30 % Grenache.

Vinification and aging

The harvest is pressed and destemmed. Then a maceration and a fermentation follows for 18 days. 80% of the cuvée is aged into oak barrels (with 20% new and 80% 1 to 3 years old). Bottled at Château Pesquié.

Dégustation

Colour : Deep red colour.

Nez : Intense and complex nose of red berries.

Mouth : Present but elegant tannins give it a well-structured mouth feel with a long finish

Food and Wine Pairing: Excellent on roasted meats, meats in sauces, (duck breast or leg of lamb). Game and cheeses.

Serving temperature : 18°C

Presse review

2005 vintage :

GAULT ET MILLAU 2006 : 15/20

INDEPENDENT WINEMAKERS CONTEST 2006 : Gold medal

VINALIES INTERNATIONALES 2006 : Gold medal

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