

CHÂTEAU PESQUIÉ

QUINTESSENCE 2005

Description

Paul and Edith Chaudière chose the name "Quintessence" to highlight the superiority, concentration, and careful selection of both the oldest vines (Grenache over 50) and the best vintages of production. Indeed, such a name implies extreme rigor, and not every vintage can achieve a Quintessence ! But isn't rareness the very essence of Quintessence?

Soil

Facing south at an altitude of 230 to 260 meters, the vineyard has a clay and limestone soil with a top layer of sand and pebbles.

Grapes

80 % Syrah and 20 % Grenache selected from old vines.

Vinification and aging

The grapes are selected, crushed, and destemmed. We obtain optimal color extraction after a twenty-one day maceration with traditional air pumpover. In 2000, initial experiments with malolactic winemaking in oak barrels yielded encouraging results. This technique was put into general use in 2001. This particular wine is aged twelve months in new oak barrels : 40 % of which are new and 60 % of which have been used one or two times previously. Bottled at the Château.

Tasting

Colour: Deep red wine, limpid, brilliant.

Nose: spices, eucalyptus, leather.

Mouth: soft, elegant, spicy notes, garrigue, eucalyptus. Full bodied wine with long finish.

Food and wine pairing: Serve at 18°C accompanied by terrines, roasted red meats, meats in sauces, game (venison haunch, rabbit or wild boar stew, stuffed poultry, poultry with truffles...), scrambled eggs with truffles, and soft cheeses (camembert, brie...). Very successful, original pairing with lobster in red wine, aïgo de homard (lobster soup), and lotte aux lardons (monkfish with lardons).

Press review

Concours des Vignerons Indépendants 2007 : médaille d'or
RVF - Classement des meilleurs vins de France 2008: 15.5/20
GAULT ET MILLAU 2008: 16.5/20 ("un bel hommage au fruit, charnu et gouteux")

Le millésime 2004 a obtenu :

ROBERT PARKER : 91 Points

CONCOURS DE MÂCON 2006 : Médaille d'or

Guide Hachette 2008 : 1 étoile



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