

CHÂTEAU PESQUIÉ

QUINTESSENCE 2005

Description

The quality of the 2003 vintage allowed us to complete our range by creating the first Quintessence white. Made with Roussanne and Clairette, this is a wine of great elegance, produced in very limited quantities.

Soil

Clay and limestone soil situated on a slope with a westerly exposure, at an altitude of around 280 meters.

Grapes

80% Roussanne, 20% Clairette.

Vinification

Due to their different maturing needs, Roussanne and Clairette are, at first, fermented separately. Clairette is pressed cold whereas the Roussanne undergoes a skin maceration before pressing and settling. Fermentation of the Roussanne takes place in a wooden tank. The malolactic transformations are blocked. Bottled at Château Pesquié.

Tasting

Colour: A brilliant white gold.

Nose: A complex nose comprising white flower perfumes, such as hawthorn, and more fruity aromas including mango, greenage and pêche de vigne. Grilled almond and honey flavours and notes of blonde tobacco enhance this delicious bouquet.

Mouth : The mouth is ample and structured. With its richness and its natural freshness, white Quintessence is a well balanced wine with a strong aromatic intensity.

Food and wine pairing: This rich wine needs to be accompanied by delicate and complex dishes such as lobster à l'armoricaine, gratin of langoustine tail or mild curries. Concerning cheese, keep to unpasteurized, soft varieties such as Saint-Félicien, Saint-Marcellin or Banon.

Revue de presse

Robert Parker : 91 points (vintage 2003)

GAULT ET MILLAU 2007: 15/20 (vintage 2004)

RVF (Revue des Vins de France) – Classement des meilleurs vins de France 2007: 14,5/20 (vintage 2005)

Gold Medal Concours des Vignerons indépendants 2007 (vintage 2005)



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