CHÂTEAU PESQUIÉ

TERRASSES 2007

Description

This word comes from the Latin *terras*, meaning "lump of earth". The Côtes du Ventoux region is characterized by alternating hills and valleys. To make the most of this exceptional terroir, grape growers and other farmers had to accomplish the colossal feat of building "terraces" into the steep hillsides, choosing especially well-protected,
sunny locations. Still today, the Provence countryside boasts centuries-old olive trees planted on terraces called *restanques* or *rébanqués* in Provençal. Paul and Edith Chaudière chose this name in homage to the Provence countryside terraces their ancestors carved into carefully chosen sites.

Soil

Located on the hillside at an altitude of 280 to 310 meters and facing southeast, this vineyard is planted in gravelly soil covered with pebbles.

Grapes

70 % Grenache and 30 % Syrah (with some traces of Carignan and Cinsault)

Vinification and aging

The grapes are crushed and destemmed. We obtain optimal color and aroma after a fifteen days maceration. Traditional wine-making is followed by a long rest. Then the wine is naturally clarified through a series of decantings at select times. 35 % of this vintage is aged in oak barrels (2 to 4 years old) or in oak tanks for about one year. Bottled at the Château.

Tasting

The 2007 vintage is a vintage of extreme balance with the intensity of 2005 and the softness of the 2006.

***Colour**:* dark red colour.

***Nose**:* intense nose with notes of black berries and spicy aromas like pepper.

***Mouth**:* This medium to full-bodied wine is still yet very fresh and elegant and allies onctuous tannins to flavours or red and black berries with a touch spice.

***Food and wine pairing**:* Very easy to match. With simples dishes such as pizzas, kebabs, charcuterie, vegetable pies or salads to more ambitious cuisine like terrines, poultry (guineafowl, turkey...), roasted or grilled meats.

Press review

The vintage 2007 has just come out and we are waiting for the first articles soon. Here below is the press of the 2006 vintage:

ROBERT PARKER: 90 points (92 points for vintage 2005)
BETTANE DESSEAUVE: 15/20
GAULT ET MILLAU 2009: 15.5/20
RVF - Classement des meilleurs vins de France (France best wines chart) 2009
Guide HACHETTE 2009

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