CHÂTEAU PESQUIÉ

# TERRASSES 2008

## Description

Rosé is only a 5% of Château Pesquié whole wine production. "Les Terrasses" rosé is enjoyed worldwide. This is a pleasure rosé, fresh and well balanced. A link between, paler, lighter Provence rosés and more full-bodied Rhône rosés like Tavel wines.

## Soil

Vineyard is on a limestone and clay slope with a top layer of pebbles and oriented south-west at a 280 meters altitude.

## Grapes

Grenache, Cinsault and Syrah.

## Vinification

This cuvée is a free run racked after 8 to 10 hours, with a low temperature fermentation. Bottled at Château Pesquié.

## Tasting

***Colour*** : Clear rosé with a rose petal colour, bright and limpid.

***Nose*** : Flavors of fresh red berries.

***Mouth*** : The mouth develops with a lot of freshness lasting notes of currant and raspberry. Nice balance.

***Wine and Food Pairing*** : "Les Terrasses" rosé is a delightful apéritif. Suited to grilled meats and fishes, raw or grilled vegetables, charcuterie, soft white cheese, spicy dishes. Fresh fruit based desserts and sherbet..

Serve fresh.

## Press Review

2006 vintage :

RVF – Les Meilleurs Vins de France (France Best Wines) 2008 : 13/20

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SCEA CHÂTEAU PESQUIE au capital variable de 1 418 394,35 euros - banque Crédit Agricole Alpes Provence – code APE : 0121Z – Siren 333 502 573 – Siret 333 502 573 00020 Carpentras D