

CHÂTEAU PESQUIÉ

VIOGNIER 2008



Description

Château Pesquié's range of white wines gathers Quintessence white and 2 single grape wines (Chardonnay and Viognier). Those three white wines stand for less than 10% of the estate's total production. « Le Viognier du Pesquié » is produced in a limited amount on about a 4 hectares vineyard.

Soil

Gravel plots exposed east at a 230 to 260 meters altitude and selected thanks to their good match with the grape.

Grapes

100 % Viognier.

Vinification and aging

The harvest is crushed then placed into a stainless steel tank. It is kept at a low temperature for about 12 hours, necessary for the skin maceration phase. Pressing and must settling at a low temperature and the alcoholic fermentation ends at a 16 to 18°C average temperature. Malolactic fermentation is blocked. No oak barrel ageing. Bottled at the Château Pesquié.

Tasting

Colour : Golden colour slightly silvery, limpid and bright.

Nose : White flowers (acacias) and exotic fruits nose.

Mouth : Great balance. Delicate white flowers and mango flavors. Good freshness with a nice length.

Food and Wine Pairing : Very appreciated at the aperitif, Viognier is one of the few wine that can be associated to asparagus. Good pairing with grilled fishes, small spring vegetables, smoked fish, meat, goat cheeses, vacherin, reblochon. Season fruit based desserts. Serve chilled.

Press review

Viognier 2007 :

RVF – Les Meilleurs Vins de France 2009 : 13.5/20 « belle réussite »

Gault Millau 2009 : 15/20

Independent Winemakers Contest 2008 : Silver medal

Rhône Valley Vineyards – A.O.C. Côtes du Ventoux

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