

CHÂTEAU PESQUIÉ

CHARDONNAY 2016



Description

Paul Chaudière had planted in the early 1990's three hectares of Chardonnay at Pesquié in the Ventoux area to prove that it was possible to make some very fresh and elegant Chardonnay on elevated soils at the foot of the mountain. Frederic & Alexandre have since then kept this tradition of making this great value fresh Chardonnay.

Soil

The vineyards are planted on poor limestone soil usually quite gravelly, at an average altitude between 200 and 300 m. The combination of the elevation and of the mineral of the ground gives its great freshness to the wine.

Grapes

100% Chardonnay

Vinification

The harvest is crushed and placed in stainless steel vats. It is kept at a low temperature for about 10 hours for cold skin maceration. After a pressing and must settling at a low temperature, the alcoholic fermentation ends with a 16 to 18°C average temperature. The malolactic fermentation is blocked. No oak or barriques involved in the process.

Tasting notes

Color : Clear golden color, limpid and bright

Nose : Very aromatic nose evoking white flowers (hawthorn) backed with a good mineral.

Mouth : Well balanced, nice freshness. White flowers, citrus fruits and mineral flavors

Food and Wine pairing

As an aperitif. with grilled fishes, white meat either roasted or with a sauce. Cooked paste cheeses (morbier, Comté...), dry goat cheese. As a dessert with a pie or an exotic fruits salad. Serve chilled.

Press

→Gault Millau 2013 : 14.5/20 "A fresh and fine definition of a variety which is not customary of these altitudes." (Vintage 2012)