

CHÂTEAU PESQUIÉ

QUINTESSANCE blanc 2017 AOC VENTOUX



Description

Quintessence blanc is the top white cuvee of Chateau Pesquie. Produced in very small quantity (between 4 000 and 5 000 bottles), this wine is essentially a fresh and elegant Roussane expression. The Chaudiere Family wants to show with this wine that the Ventoux limestones are also a great terroir for white wines!

Soil

Poor limestone soil located on a slope with a westerly exposure, at an altitude of around 300 meters.

Grapes

80% Roussanne - 20% Clairette (and traces of Viognier)

Vinification

Due to their different maturing needs, Roussanne and Clairette are, at first, fermented separately. Fermentation takes place in barrels for the Roussanne which remains about 5 months in wood. The Clairette stays in stainless steel vats. The malolactic transformations are blocked. We then blend in concrete tanks and age for 6 months. Bottled at Château Pesquié.

Tasting notes

Color : Golden white with bright reflects.

Nose : Complex nose that mixes aromas of white flowers and exotic fruits (pineapple) and spices (safran, curry)

Mouth : Ample and round. Rich and balanced in the same time, with a good freshness, saltiness, and a powerful aromatic intensity.

Food & Wine pairing

Ideal as an aperitif, gorgeous pairing with truffles, white meats, fishes, warmed pâte cheeses (comté), refined goat cheeses.

Press

→ Wine Spectator (September 2018) : 90/100

→ JebDunnuck.com (August 2018) : 93/100

"The 2017 Ventoux Quintessence Blanc is another pure, elegant, exuberant white from this estate offering a great bouquet of tangerines, white peach, flowers, and crushed rock. Clean, pure, finesse-driven, and complex, with a crisp finish that carries ample minerality, it's a terrific effort that competes with any number of Châteauneuf-du-Pape Blancs."