

# CHÂTEAU PESQUIÉ

## QUINTESSENCE rouge 2016 AOC VENTOUX



### Description

The Chaudière Family started this cuvée in 1990 and chose the name "Quintessence" to highlight the exception and the concentration of this wine. Complex and powerful yet with a great balance and a beautiful freshness, it is the result of a drastic parcel selection.

### Soil

Clay and limestone soil at an altitude between 250 and 350 meters (800 and 1 150 feet)

### Grapes

80 % Syrah - 20 % Grenache (50 years old vines and more). Yields between 30 and 35 hl/ha.

### Vinification

The grapes are selected, crushed, and destemmed. Three to four weeks maceration with traditional air pumping over. Aged twelve to fifteen months in barrels: 40% of which are new and 60% of which are two to three years old. Bottled at the Château.

### Tasting notes

*Color:* Dark purple.

*Nose:* black berries (cherry), garrigues and black olives notes.

*Mouth:* very ample structure, richness and power balanced by the freshness of the Ventoux terroir, garrigues, black cherry and tarry notes with velvety tannins.

### Food & Wine pairing

Terrines, roasted red meats, meats in sauces, game (venison haunch, rabbit or wild boar stew, stuffed poultry, poultry with truffles...). Soft cheeses (camembert, brie...) and possibly red fruits and/or chocolate desserts.

Serve at a maximum temperature of 18°C (64°F). Put in a carafe in its early years.

### Press

→ 95+/100 - **Jeb Dunnuck (Rhône Report - Oct 2017)** : "It's another deep purple colored wine that has terrific purity in its black and blue fruits, ground pepper, olive and graphite aromas and flavors. Deep, rich and full-bodied, with beautiful polish to its tannin, this beauty will benefit from short-term cellaring and have 15-20 years of overall longevity."

→ 91-93/100 - **Wine Advocate (Joe Czerwinski - #233)** : "Savory complexity comes in the form of dried herbs and baking spices, plus a dusting of cocoa powder on the long, warming finish. This is a full-bodied and fully ripe wine, but it stays balanced and never comes across as heavy or rustic in the least.."

→ 92/100 - **Matt Walls (January 2018)**

Château Pesquié - Famille Chaudière - [www.chateaupesquie.com](http://www.chateaupesquie.com)

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