

CHÂTEAU PESQUIÉ

SILICA 2017 AOC VENTOUX



Description

Silica is one of the three single vineyards of Château Pesquié with Artemia and Ascensio.

Its name recalls the terroir of sand in which it draws its exceptional finesse and elegance. It also is an homage to one of the most important elements used in biodynamic farming and that reinforces the brightness and glittering sides of wine.

Soil

Sand with a slight presence of limestone gravels.

Varieties

90% Grenache and 10% Cinsault.

Winemaking

Fermented in a concrete tank, maceration of a little less than 4 weeks with particularly soft infusion (the cap is very lightly wetted everyday to limit extraction).

Aging for 12 to 15 months in a selection of 600 L barriques (75%) and a ciment egg (25%).

Bottled at the Château.

Tasting

Color : ruby

Nose : delicate and intense at the same time, with aromas of flowers and fresh red berries.

Mouth : very bright and juicy, with a lot of finesse and silky tannins, with crisp berry notes, kirch and white peper.

Food & wine pairing

Serve at 18°C (64°F) with charcuteries or grilled meat. This very delicate wine will find great harmony with light and refined dishes rather than more powerful ones.

Press

First vintage for this cuvée: first tasting notes from the press should start arriving soon!