

# CHÂTEAU PESQUIÉ

## TERRASSES 2017 AOC VENTOUX



### Description

This word comes from the Latin terras, meaning "lump of earth". The Ventoux region is characterized by alternating hills and valleys. To make the most of this exceptional terroir, vine growers and other farmers had to accomplish the colossal feat of building "terraces" into the steep hillsides. Still today, they are very typical of our landscapes and also called restanques or rébanqués in Provençal. The Chaudière Family chose this name in homage to the terraces their ancestors carved into carefully chosen sites and to the garden of Chateau Pesquié itself.

### Soil

The vineyards are on limestone and clay slopes (and a few sandy plots) at about 300 meters (about 1 000 feet) altitude.

### Grape varieties

Cinsault (50%) - Grenache (40%) - Syrah (10%)

### Vinification

This cuvee is a fermented in stainless still tanks and kept at a low temperatures for a few hours. Direct press. No oak. Bottled at Château Pesquié.

### Tasting notes

**Color :** Very pale rosé, bright and limpid.

**Nose :** Flavors of small fresh red berries and citrus fruits.

**Mouth :** The mouth offers a great balance and freshness with aromas of gooseberries, raspberries and citrus, with floral notes.

### Food & Wine pairing

"Les Terrasses" rosé is a delightful aperitif. Suited to grilled meats and fishes, raw or grilled vegetables, charcuterie, soft white cheese, spicy dishes. Fresh fruit based desserts and sorbet. Serve fresh (8° C or 46° F).

### Press coverage (vintage 2016)

→ **Wine Enthusiast (June 2017)** « *This light-hued, slightly herbal wine would be as at home in genteel Saint-Tropez as its place of origin in the rugged foothills of Mont Ventoux.* »

→ **Josh Reynolds -Vinous (June 2017)** "Dry and taut on the palate, offering neroy red berry and citrus fruit flavors and a hint of fennel "

→ **90/100 Jeb Dunnuck - JebDunnuck.com (September 2017)**

"Notes of cherry blossoms, white peach and a kiss of citrus all emerge from this beauty, and it's the most balanced Rosé i've had from them in a few years; [...]"

→ **Jancis Robinson - 16,5/20**

→ **2 stars - Guides Hachette 2017-2018**

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

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Sarl Famille Chaudière au capital variable de 8 270 euros - Code APE : 4634Z - Siren 447 578 428

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