

CHÂTEAU PESQUIÉ

TERRASSES 2018 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 Château 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 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 2017)

→ **90/100 Jeb Dunnuck** – JebDunnuck.com (February 2018)

"The 2017 Terrasses Rosé sports a Provençal salmon color as well as terrific notes of orange blossom, hints of cherries, spices, and a distinct saltiness that keeps you coming back to the glass. Clean, beautifully made and vibrant, it's an outstanding Rosé to drink over the coming 6-12 months."

→ **91/100 Wine Advocate** – Joe Czerwinski (Oct 2018)

« ...lovely spice notes of ground cinnamon and clove dusted over strawberry and raspberry fruit. Plump and medium-bodied, this silky wine ends long, with lingering hints of citrus and spice »

Château Pesquié - Famille Chaudière - 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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