

Chateau Pesquie Ventoux "Terrasses" red 2022



CHATEAU
PESQUIÉ

Product price:

€66.00

Product features:

Area: SOUTHERN RHONE

Winemaker: Famille Chaudière (Château Pesquié)

Vintage: 2022

Appellation: Ventoux

Color: red

Unit Price: 10-15 €

Size: 75cl

organic or not: organic not certified

RVF: 89/100

Cépage dominant: grenache

Alcool: 14,5

Product short description:

The cuvée "grenache+syrah" from Pesquié, a lovely wine from the Rhône with just the right amount of body to complement winter meals with a hint of licorice while remaining enticing. To be enjoyed starting in 2024 (and at the table if possible after decanting).

Product description:

PRESENTATION OF CHATEAU PESQUIÉ
+ ALL ITS OTHER CUVÉES IN STOCK

Comments on this:

Château Pesquié Ventoux "Terrasses" red 2022

RVF Guide to the Best Wines of France 2025 (Sept. 2024): 89/100. *The Ventoux Terrasses have gained in dimension and complexity.*

Technical sheet written by the domaine:

Description: Derived from the Latin "Terras", meaning "mound of earth", this word has taken on the meaning of "raised earth" forming a platform supported by a stone wall. The relief of the Côtes du Ventoux is indeed characterized by the alternation of hills and valleys. To highlight this exceptional terroir, the slopes of the hills have been shaped into "terraces" by choosing sheltered and sunny orientations. Even today, they can be found in the Provençal countryside, also known as "restanques" or "rebanqués". With this name, the Chaudière family pays homage to the Provençal landscape "sculpted" by their ancestors.

Terroir: Blend of the different terroirs of the domaine (clay-limestone gravel, pebbles, sands, and soils richer in iron oxides) at an average altitude of 300 meters.

Grapes: 60% Grenache - 40% Syrah (with traces of Carignan, Cinsault, and Mourvèdre)

Vinification and aging: The harvest is crushed and destemmed. To achieve good extraction of color and aromas, the fermentation/maceration of this wine lasts for 15 days. The vinification is then followed by a prolonged resting period for the wine. Clarification is achieved mainly through successive decantations carried out during favorable periods. 30% of this cuvée is aged in barrels (2 to 4 years old) or in large casks for about six months. Bottled at the château.

Tasting: *Color:* clear and deep ruby. *Aroma:* intense notes of fresh fruit and quite spicy. *Palate:* This very balanced wine combines freshness and roundness of tannins with aromas of red fruits, floral and spicy notes. Refreshing, smooth.

Food and wine pairing: Terrasses is an easy wine to pair. With simple dishes like pizzas, grilled meats (grilled beef), skewers, charcuterie, vegetable tarts, or composed salads, or with slightly more ambitious dishes like stuffed vegetables, terrines, paella, poultry (guinea fowl, turkey...) or offal (liver, kidneys). Serve at around 17°C.