

Chateau Pesquie Ventoux "Quintessence" dry white 2024



CHATEAU
PESQUIE

Product price:

€114.00

Product features:

Area: SOUTHERN RHONE

Winemaker: Famille Chaudière (Château Pesquié)

Vintage: 2024

Appellation: Ventoux

Color: dry white

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: roussane

Product short description:

One of the "Grandes Cuvées" of the château in white. Made from the oldest vines of the estate, with a very carefully managed barrel aging, and a very seductive "mineral shift" for about ten vintages. A reliable choice from the south.

Product description:

PRESENTATION OF CHATEAU PESQUIE
+ ALL ITS OTHER CUVÉES IN STOCK

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Technical sheet written by the domaine :

Description: The Quintessence white highlights the freshness and elegance of Roussanne on limestone terroirs.

With the help of the altitude and the cool climate of the Ventoux, this cuvée combines richness, minerality, and salinity.

Soil: Clay-limestone gravel vineyards located on a west-facing slope at an altitude of about 300 meters.

Grapes: 80% Roussanne - 20% Clairette.

Vinification: Roussanne and Clairette are vinified separately because Clairette is a later-ripening grape, in parallelepiped concrete vats, concrete eggs, and barrels. Aged on fine lees in barrels, demi-muids, and concrete eggs for 1 year.

Tasting:

Color: white gold with bright reflections

Nose: beautiful complexity mixing white flowers, exotic fruits, and spices (saffron).

Palate: balance between the freshness, tension of the wine, and a beautiful roundness, certain salinity, and finesse on the palate, with zesty and floral aromas.

Food & wine pairings: A very beautiful match with truffle (risotto), white meats (chicken with cream), fish (sole), cooked paste cheeses (Comté, St Nectaire), aged goat cheeses.

If you like this wine you might be interested in the wines from [Domaine de Pieblanc](#)