

Château Pesquié Ventoux "Quintessence" red 2023

CHÂTEAU
PESQUIÉ



Product price:

€114.00

Product features:

Area: SOUTHERN RHONE

Winemaker: Famille Chaudière (Château Pesquié)

Vintage: 2023

Appellation: Ventoux

Color: red

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 88/100

Bettane + Desseauve: 92/100

Wine Advocate (Parker): 92/100

Cépage dominant: syrah

Product short description:

Superb quality at an affordable price... In its youth, this cuvée with good aging potential and well-present tannins deserves to be aerated in a decanter, but its dominant wood/syrah gives it a very nice bouquet right from bottling, to blossom into smoothness in the following years. A safe bet from Ventoux. If possible, forget it in the cellar and prefer the 2022 for tasting in 2026, the release date of the 2023.

Product description:

PRESENTATION OF CHÂTEAU PESQUIÉ
+ ALL ITS OTHER CUVEES IN STOCK

Comments on this:

Château Pesquié Ventoux "Quintessence" Red 2023

Robert Parker's Wine Advocate (Yohan Castaing, Sept 2025) : **92/100**. *The 2023 Ventoux Quintessence Rouge, a blend of 80% Syrah and 20% Grenache grown on limestone and sandy soils, offers up aromas of cassis, ripe blackberries, violets, crushed rock, and a touch of smoked meat. Medium- to full-bodied, it's deep and layered, with a concentrated core of fruit, ripe but structured tannins, and a bright spine of acidity that lends freshness and precision. More serious in profile than the estate's Terrasses, this is a taut, mineral-driven red that should reward 6–10 years of cellaring. DRINK DATE 2025-2033.*

Technical Sheet Written by the Domaine:

Description : The Chaudière family has been producing "Quintessence" since 1990 and chose this name to highlight the notion of exception and concentration of this cuvée. Powerful and complex but with a superb balance and lovely freshness, this wine is the result of a drastic parcel selection.

Terroir : Clay-limestone soils at an altitude of 250 to 350 meters.

Grapes : 80% Syrah - 20% old Grenache.

Vinification and Aging : The harvest is crushed and destemmed. Macerations of three to four weeks and gentle extraction in concrete tanks (and marginally in stainless steel tanks). Aging for 12 to 15 months in concrete tanks (30% of the blend) and in 225/228 L barrels (70% of the blend).

Tasting :

Color: Dark purple.

Nose: Black fruits (cherry, morello cherry), garrigue, roasting and black olive aromas.

Palate: Very ample structure, richness and power balanced by the freshness of the Ventoux terroir, notes of garrigue, black cherry with silky tannins. Concentrated, velvety and tonic.

Food and Wine Pairings : Terrines, roasted red meats, meat in sauce, game, tuna steak, beef cheek stew, duck confit, moussaka. Cheeses (Brie, Camembert) and possibly desserts with red fruits and/or chocolate.

Temperature: Maximum serving temperature 18°C. Decant when young.

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