



















## CHÂTEAU PESQUIÉ Artemia 2020

**\$50.50**

\* Suggested retail price

 Organic  Biodynamic  Vegan

	Product code	15209974
	Licensee price	\$43.90
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Rhône Valley
	Varietal(s)	Grenache 50 %
	Varietal(s)	Syrah 50 %
	Colour	Red
	Sugar	Dry
	Sugar content	2,2
	Closure type	Cork

### ABOUT THIS WINERY

The history of Château Pesquié is one of a family who believed very early on in the tremendous potential of the Ventoux. Since 2003, Alexandre & Frédéric have taken up the torch and now continue the family adventure with the same concern for expressing the terroir of the Ventoux. Today it is one of the flagship estates of the Appellation and of the southern Rhône Valley and the new generation intends to keep up the "sacred fire".

### TASTING NOTES

Color: Purple

Nose: Aromatic nose, with notes of violet flower, licorice, spices and fresh blackberry.

Mouth: The palate has a fresh and velvety texture, very balanced and very subtle, with aromas of strawberry, raspberry and violet flower, with a long and slightly peppery finish

### PRODUCT NOTES

Artemia is one of the three single vineyards of Château Pesquié (with Ascensio and Silica). It offers an outstanding Northern Rhône style syrah expression with a very fresh and crisp profile.

Artemia takes its name from ancient Greek and means « good health » and « integrity ».

### PRODUCTION NOTES

Grapes are picked at an optimal maturity but a great attention is devoted to keeping a balanced pH, Fully destemmed. One month

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SELECTIONS  
**ôENô**

maceration, extremely gentle and minimal extraction. No fining.

Aging for 12 to 15 months, in concrete vat (40%), in barrels of 225 L (30%) and 600 L demi-muids (30%).

Bottled at the Château.

CHÂTEAU  
PESQUIÉ

