




CHÂTEAU PESQUIÉ
















Ventoux Terrasses 2022

\$18.75

* Suggested retail price

CHÂTEAU
PESQUIÉ

 Organic  Biodynamic  Vegan

	Product code	10255939
	Licensee price	\$17.53
	Format	12x750ml
	Listing type	SAQ Continuous Supply
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Rhône Valley
	Varietal(s)	Grenache 60 %
	Varietal(s)	Syrah 40 %
	Colour	Red
	Sugar	Dry
	Sugar content	2,3 g/l
	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: limpid and deep ruby.

Nose: intense notes of fresh fruit and peppery spices.

Palate : This very well-balanced wine combines freshness and roundness of the tannins.

with aromas of red fruits, floral and spicy notes

Terrasses is a wine that is easy to associate. With simple dishes such as pizzas, grilled meats, kebabs, cold cuts, vegetable pies or mixed salads, or on slightly more ambitious dishes such as stuffed vegetables, terrines, poultry (guinea fowl, turkey...) or offal (liver,...

PRODUCTION NOTES

The harvest is crushed and destemmed. In order to obtain a good extraction of color and aromas, the fermentation/maceration of this wine is 15 days. The vinification is then followed by a prolonged rest of the wine. Clarification is essentially obtained by successive decanting carried out during favourable periods. Bottling at the château.

