









## CHÂTEAU PESQUIÉ

### Ventoux Édition 1912 blanc 2021

**\$17.90**

\* Suggested retail price

|  |                       |                                     |
|--|-----------------------|-------------------------------------|
|    | Product code          | 14094909                            |
|    | Licensee price        | \$15.55                             |
|    | Format                | 12x750ml                            |
|    | Listing type          | SAQ General listing                 |
|    | Status                | Available                           |
|    | Type of product       | Still wine                          |
|    | Country               | France                              |
|    | Regulated designation | Appellation origine contrôlée (AOC) |
|    | Region                | Rhône Valley                        |
|    | Varietal(s)           | Clairette 40 %                      |
|    | Varietal(s)           | Grenache 40 %                       |
|    | Varietal(s)           | Viognier 10 %                       |
|   | Varietal(s)           | Roussanne 10 %                      |
|  | Colour                | White                               |
|  | Sugar                 | Dry                                 |
|  | Sugar content         | 1,2                                 |
|  | Closure type          | Metal screw cap                     |

#### 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 : very limpid color with silver reflections.

Nose : white flowers and citrus aromas with lime notes.

Mouth : beautiful tension and freshness with citrus aromas (lemon and grape fruit), exotic fruits (litchees) and white fruits.

#### PRODUCT NOTES

Ideal as an aperitif, Edition 1912M white will match very well with vegetables appetizers, grilled fishes, white meats and light cheeses.

Service temperature : 8°C (46° F)

#### PRODUCTION NOTES

The Viognier and roussanne, which are early ripening varieties, are harvested first early September. Cold maceration (skin contact around 8°C) for about 12 hours. The Clairette and Grenache are harvested later in September. Their fermentation last about 15 days and takes place in stainless steel tank. No oak ageing.

Oeno Selections  
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SELECTIONS  
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The malolactic transformation is blocked to support natural freshness. Bottled at the estate.

CHÂTEAU  
PESQUIÉ

