














CHÂTEAU PESQUIÉ Terrasses blanc 2022

\$18.15

* Suggested retail price



	Product code	13945265
	Licensee price	\$17.00
	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
	Subregion	Northern Rhone
	Varietal(s)	Viognier 25 %
	Varietal(s)	Clairette 25 %
	Varietal(s)	Roussanne 25 %
	Varietal(s)	Grenache Blanc 25 %
	Colour	White
	Sugar	Dry
	Sugar content	1,2
	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 : 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

FOOD & WINE PAIRINGS

Ideal as an aperitif, Terrasses white will match very well with vegetables appetizers, grilled fishes or seashells (cockles with chopped parsley and garlic) and light cheeses (cheesy raviolis).

Service temperature : 8°C (46° F)

PRODUCTION NOTES

Oeno Selections
4 Place du Commerce, Suite 550
Verdun, QC H3E 1J4
(514) 769-1990

SELECTIONS
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Each varietal is vinified separately, : direct pressing followed by fermentation during about 15 days. Blend and ageing in concrete and stainless steel vats. No oak. The malolactic transformation is blocked to support natural freshness. Bottled at the estate.

CHATEAU
PESQUIÉ

