

















CHÂTEAU PESQUIÉ

Quintessence blanc 2022

\$27.60

* Suggested retail price

 Organic  Biodynamic  Vegan

	Product code	12513268
	Licensee price	\$23.97
	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)	Roussanne 80 %
	Varietal(s)	Clairette 20 %
	Colour	White
	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: Golden white with bright reflects.

Nose: Complex nose that mixes aromas of white flowers and exotic fruits (pineapple) and spices (safran, curry)

Mouth: Ample and round. Rich and balanced in the same time, with a good freshness, saltiness, and a powerful aromatic intensity.

PRODUCT NOTES

Quintessence blanc is the top white cuvee of Chateau Pesquie. Produced in very small quantity (between 4 000 and 5 000 bottles), this wine is essentially a fresh and elegant Roussane expression. The Chaudiere Family wants to show with this wine that the Ventoux limestones are also a great terroir for white wines!

PRODUCTION NOTES

Due to their different maturing needs, Roussanne and Clairette are vinified separately. The Roussanne, which is an early ripening varietal variety, is cold macerated, then pressed and racked from the must. Fermentation takes place in barrels, 600L barrels and cement eggs during 8 months. The late Clairette follows the same winemaking process. The malolactic transformations are blocked. Bottling at Château Pesquié.

CHÂTEAU
PESQUIÉ



- 95 Points -
Jeb Dunnuck

- 91 Points -
Wine Advocate

- 90 Points -
La Revue des Vins de
France