

CHÂTEAU PESQUIÉ Ascensio 2018

\$124.29

* Suggested retail price



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\$	Service fees	\$18.29
	Product code	15059734
\$	Licensee price	\$106.02
i i i	Format	3x750ml
-	Listing type	Private import
Ö	Status	Available
•	Type of product	Still wine
	Country	France
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Ø	Regulated designation	Appellation origine controlée (AOC)
•	Region	Appellation origine controlee (AOC) Rhône Valley
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9	Region	Rhône Valley
Q	Region Varietal(s)	Rhône Valley Grenache 95 %
	Region Varietal(s) Varietal(s)	Rhône Valley Grenache 95 % Syrah 5 %
♀ ※ ※ %	Region Varietal(s) Varietal(s) Alcohol percentage	Rhône Valley Grenache 95 % Syrah 5 % 15.5%

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: Deep purple

Nose: Powerful with aromas of blackberry, plum, licorice, kirch and

mineral notes.

Mouth: Large and full, intense and concentrated, this wine unfolds a

great balance and an unexpected freshness, with flavours of

raspberry, black pepper and black cheery.

PRODUCT NOTES

Acme of the single vineyard trilogy of Château Pesquié (with Artemia and Silica), Ascensio outlines the intensity and the purity of some our best grenaches.

The Chaudière Family chose this name to celebrate the tradition of the ascent of the Mont Ventoux which goes back to the XIVth century and Petrarch. It also symbolises the magic of altitude terroirs.

Ascensio is only produced in very small quantity (less than 3 000 bottles) and only on great vintages.

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PRODUCTION NOTES

The harvest takes place in October at full maturity and is only partially destemmed: 30% of whole cluster are kept.

Long maceration (1 month), slow extraction and fermentation in a raw ciment vat. No fining agent and aging in oak.

Bottled at the Château.





- 95 Points Decanter World Wine Awards
 - 95 Points -Gismondi on Wine
 - **94 Points** Jeb Dunnuck