














CHÂTEAU PESQUIÉ Cuvée Juliette 2019

\$62.75

* Suggested retail price

CHÂTEAU
PESQUIÉ

	Product code	14704421
	Licensee price	\$54.41
	Format	6x750ml
	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)	Clairette 70 %
	Varietal(s)	Grenache Blanc 30 %
	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 with silver reflections

Nose: Very fine and bright with aromas of white flowers hawthorn and citrus peel.

Mouth: Fresh and rich altogether with flavors of zests of lemon and grapefruit, sweet spices and a salty finish that makes your taste buds salivate

PRODUCT NOTES

Food & Wine Pairings :

Salmon tartare, lobster bisque, crayfish skate in « beurre noisette », scallops with porcini mushrooms. This cuvee also pairs well turkey or capon stuffed with morels or chanterelles, etc. Parmigiano is also fantastic with this white wine !

PRODUCTION NOTES

Harvested at night to insure the grapes are picked at a cool temperature Fermentation and ageing in concrete egg (10% of the blend is aged in demi muid 600 L). Malolactic fermentation blocked. Bottled at the Château.

