

CHÂTEAU
PESQUIÉ

Ventoux – Rhône Valley



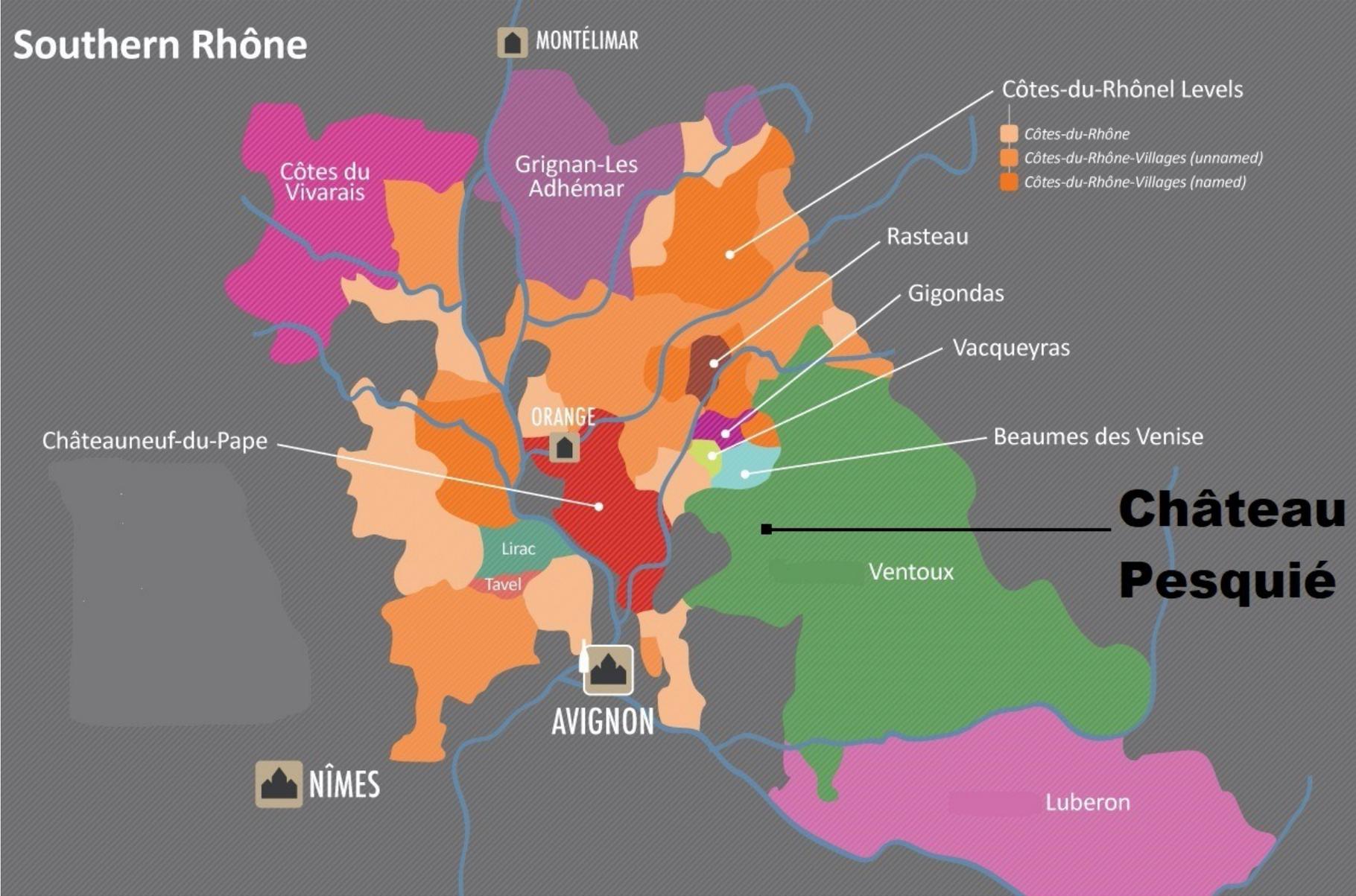


In 2003, Alexandre and Frédéric,
as the 3rd generation,
took over the Domaine
to continue the family tradition:

harness the potential
of the outstanding Ventoux terroir
to make extraordinary wines.



our
Location



exceptional
microclimate

Château Pesquié is located in the latest ripening part of Rhône Valley, and benefits from an exceptional microclimate:

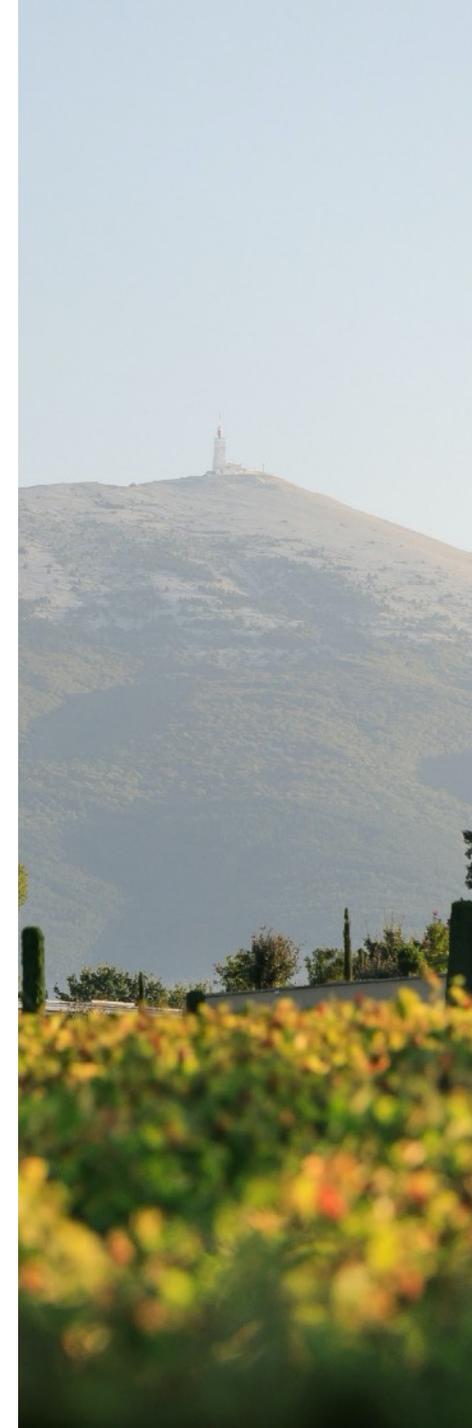
- outstanding levels of sunshine
- the Northern wind, ideal for healthy vines
- same latitude as Châteauneuf du Pape
- a cooler climate than the rest of the Southern Rhône Valley
- high altitude (300 to 400 m)
- the influence of the Ventoux mountain (2 000 m)
- strong variation of temperatures between days and nights creates an excellent balance in the vines and reinforces color, concentration and freshness

Ventoux is the region's only mountain terroir in the Rhône

- Château Pesquié vineyards are located on limestone gravel slopes with clay and sand.



mountain
terroir



Grape Varieties

Pesquié's 2 main grape varieties are Grenache, king of Southern Rhône and Syrah, king of Northern Rhône. With an unusually high proportion of Syrah for this part of the Rhône Valley (nearly the same amount as Grenache) : the climatic and terroir conditions make Ventoux the most suitable AOC in Southern Rhône to grow varieties from the North (Syrah, Viognier and Roussanne).



GRENACHE
Warmth, fullness, flavors of black currant and spices.



SYRAH
Tannic, low acidity. Red and black fruits, with floral notes (violet) and spices.



CINSAULT
fruity flavors, low acidity and supple tannins.

VIIGNIER

Yellow fruits (mango, pear, peach), flowers (violet, acacia), musk, spices, grilled hazelnuts and almonds.



ROUSSANNE

Elegant and complex wines, with floral notes (honeysuckle, iris).



CLAIRETTE

Gives a fruity wine, high in alcohol and low in acidity. Flavors of apple, lime and peach.





Le Paradou

The Paradou range aims to offer fresh and sexy wines, made for pleasure and sharing.

With the purest expression of Grenache, Viognier and Cinsault grape varieties, Paradou wines are very accessible and a perfect introduction to Rhône Valley and Languedoc.

Le Paradou

Cork
or
Screw Top



GRENACHE

Soils

Most of our Grenache vineyards are situated in the Languedoc (Minervois) at an average altitude of 250m on richer limestones and clay soils which give intense and balanced wines.

Winemaking

Short maceration (10 to 15 days) and gentle pumping over.
We look for a fruity and crunchy style. Fermentation and ageing are done in stainless steel and concrete vats.

2018
€3.05 ex cellars



VIIGNIER

Soils

Our Viognier vineyards are situated in Languedoc, on fairly poor chalky limestony soils at an average altitude of 150 to 200 m which brings mineral taste to the wine.

Winemaking

Fermentation and storing periods are very short and exclusively in stainless steel and concrete vats. No storage in barrels or any wood used.

Malolactic fermentation is stopped so that the wine can stay as fresh as possible.

2019
€3.05 ex cellars



CINSAULT

Soils

Most of our Cinsault vineyards are situated in the Languedoc (Minervois) at an average altitude of 250m on richer limestones and clay soils which give intense and balanced wines.

Winemaking

Fermentation and storing periods are very short and exclusively in stainless steel and concrete vats. No storage in barrels or any wood used.

2019
€3.05 ex cellars

Terrasses

Core range from Château Pesquié, sourced from blendings of several terroirs located at an average altitude of 300 m.



Terrasses Rouge



SOILS

Located at an average altitude of about 300 meters, it is a blend of the various terroirs of the estate from gravelly soil covered with pebbles and lime-stones to more or less rich in iron oxides sands and clays.

GRAPES

60 % Grenache, 40 % Syrah

WINEMAKING

Grapes are crushed and destemmed. 15 days maceration for color and aroma. Naturally clarified through several decanting.

TASTING

Color: deep ruby color. Nose: intense with spicy notes (black pepper) and red berries. Mouth: very balanced with round tannins and fresh berries, floral and spicy flavors.

PRESS REVIEW

Wine Advocate (91-93/100)

« Dried spices and raspberries, medium to full-bodied palate delivering rich and deep fruit flavors, lots of concentration, impressive velvety finish. »

JebDunnuck.com (94/100)

« Great value buy. Full-bodied, plump, deep, and sexy wine with medium to full body, ripe tannins and a great finish. A raw, naked expression of this fabulous terroir located just south of Mount Ventoux. »



2017
€4.60 ex cellars

Terrasses Blanc

SOILS

Poor limestone soils at an altitude of about 350 m

GRAPES

40% Viognier, 20 % Roussanne, 20% Clairette, 20% Grenache

WINEMAKING

Early ripening Viognier is harvested first. Cold maceration for about 12 hours. Roussanne and Clairette are harvested later. Fermentation lasts about 15 days and in stainless steel tanks. No oak aging. Malolactic transformation blocked for natural freshness.

TASTING

Color : very limpid color with silver reflections.

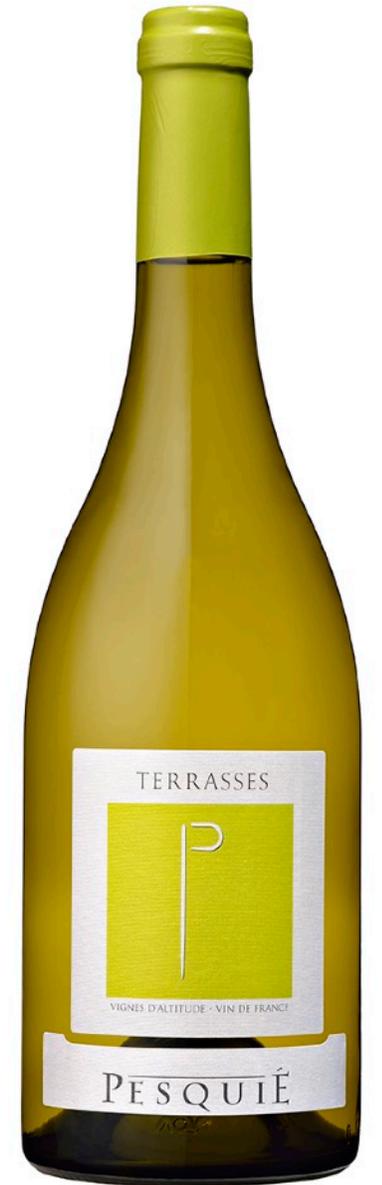
Nose : white flowers and citrus with lime notes.

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

PRESS REVIEW

JebDunnuck.com (92/100) :

« An incredibly pure bouquet of peach, white flowers, and salted citrus. Medium-bodied, focused, and vibrant on the palate, it's a thrilling white that will sell for a song. It will easily compete with a Châteauneuf Du Pape. »



2019
€4.60 ex cellars

Terrasses Rosé



SOILS

The vineyards are on limestone and clay slopes (and a few sandy plots) at an altitude of about 300 m.

GRAPES

50% Cinsault, 40% Grenache, 10% Syrah.

WINEMAKING

Fermented in stainless still tanks and kept at a low temperatures for a few hours. Direct press. No oak. Malolactic fermentation stopped.

TASTING

Color : very pale rosé, bright and limpid.

Nose: flavors of small fresh red berries and citrus fruits.

Mouth : great balance and freshness with aromas of gooseberries, raspberries and citrus, floral notes.

PRESS REVIEW

Guide Hachette : Coup de cœur/ 2 STARS

JebDunnuck.com (90/100) : « *Clean, crisp, medium-bodied, and with a dry, lengthy finish, it's a terrific rosé that's going to shine on the dinner table over the coming summer.* »

Terre de Vins Wine Magazine : Front cover and selected as one of the top rosés of the summer issue (July 2019).



2019
€4.60 ex cellars



Quintessence

The name 'Quintessence' was chosen to emphasize the notions of exception and concentration.

A name which requires a lot of rigour in terms of fullness and complexity, as well as a drastic grape selection from the oldest vines of the estate.

Quintessence Rouge



STYLE

Complex and powerful yet with a great balance and a beautiful freshness, it is the result of a drastic parcel selection.

SOILS

Clay and limestone soils, altitude 250 to 350 m

GRAPES

80 % Syrah, 20 % Grenache (+ 50 years old vines). Yield 30 – 35 hl/ha.

WINEMAKING

Grapes are selected and destemmed. 3 to 4 weeks maceration with air pumping. Aged 12 to 15 months in barrels: 40% of which are new and 60% of which are 2 to 3 years old.

TASTING

Color: Dark purple.

Nose: black berries, garrigues and black olives.

Mouth: very ample structure, richness and power balanced by the freshness, garrigues, black cherry notes with velvety tannins.

PRESS REVIEW

Jeb Dunnuck (92-94/100): « *A bit of a Côte Rôtie vibe in its ripe raspberry and blackberry fruits, peppery herbs, medium to full bodied richness, ample tannins, and final minerality.* »

The Wine Advocate (92-94/100): « *Full-bodied and rich yet crisp on the finish, just loaded with blueberry fruit and hints of dried spices.* »



2017
€9.50 ex cellars

Quintessence Blanc



STYLE

The Ventoux limestones are also a great terroir for white wines. This wine is produced in very small quantity (around 4500 bottles).

SOILS

Poor limestone located on a slope with a west exposure, at an altitude of around 300m.

GRAPES

80% Roussanne, 20% Clairette.

WINEMAKING

Roussanne and Clairette fermented separately. In barrels for Roussanne which remains about 5 months in wood, while Clairette stays in stainless steel vats. Malolactic transformations are blocked. Blending in concrete tanks, 6 months aging.

TASTING

Color : golden white with bright reflects.

Nose : complex and mixing white flowers, exotic fruits (pineapple) and spices (safran). Mouth : ample and round. Rich and balanced in the same time, with a good freshness, saltiness, and a powerful aromatic intensity.

PRESS REVIEW

Wine Spectator : 90 points

JebDunnuck.com (94/100) : « Rock star notes of white peach, white flowers, and brioche. Both rich and fresh, it's a concentrated, serious white that delivers the goods. Bravo ! »



2018
€9.50 ex cellars



Single
Vineyard
Cuvées

A trilogy of 3 cuvées - Ascensio,
Artemia and Silica – which personify
the precise expression of each
types of soils composing our estate.

Château Pesquié Artemia



STYLE

Northern Rhône style syrah expression with a fresh and crisp profile.

SOILS

At 400 m, one of our highest plots. SW oriented, limestone gravel.

GRAPES

75% Syrah (35hl/ha), 25% Grenache (30hl/ha).

WINEMAKING :

Fully destemmed. One month maceration with gentle and minimal extraction. Ageing 12-15 months in concrete vats (40%), barrels (30%) and 600L demi-muids (30%).

TASTING

Nose :Aromatic, with notes of violet flowers, licorice, spices and blackberry.

Mouth : fresh and velvety texture, very balanced and subtle, strawberry, raspberry, violet flowers; long and slightly peppery finish.

PRESS REVIEW

JebDunnuck.com : 93/100

« Hermitage-like bouquet of smoked black fruits, smoked meat, violets and pepper gives way to a medium to full-bodied and elegant red with ample fruit, ripe tannins, and a great finish. Outstanding wine which will keep nicely for 10-12 years. »

Wine Advocate : 92-94/100

Jancis Robinson : 17+/20



2017
€16.60 ex cellars

Château Pesquié Silica



STYLE

Inspired by the finest Châteauneuf-du-Pape made of old Grenache vines in sandy soils.

SOILS

Sandy soils with limestone gravels.

GRAPES

90% Grenache and 10% Cinsault.

WINEMAKING

Fermented in a concrete tank, maceration 4 weeks with very soft infusion. Ageing for 12 to 15 months in 600 L barriques (75%) and a ciment egg(25%).

TASTING

Color : ruby.

Nose : delicate and intense, aromas of flowers and fresh red berries.

Mouth : bright and juicy, with finesse and silky tannins, crisp berry notes, kirch and white pepper.

PRESS REVIEW

JebDunnuck.com (95/100) :

« It has a thrilling perfume of caramelized cherries, strawberries, with a touch of Côte Rôtie-like floral notes developing in the glass. It's all about finesse and elegance, yet still offers remarkable depth of fruit. Drink this beautiful Ventoux anytime over the coming decade. »



2017
€16.60 ex cellars

Château Pesquié Ascensio



STYLE

Acme of the single vineyard trilogy (with Artemia and Silica), Ascensio outlines the intensity and the purity of some of our best grenaches. Only produced in very small quantity (less than 3 000 bottles) and only on great vintages.

SOILS

Clay and limestone with big scree.

GRAPES

95% Grenache (yield close to 20 hl/ha) – 5% Syrah.

WINEMAKING

Harvest only partially destemmed: 30% of clusters are kept. Long maceration (one month), slow extraction and fermentation in a raw cement vat. No aging in oak.

TASTING

Color : Deep purple

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

Mouth : Large and full, intense and concentrated, great balance and freshness, with flavours of raspberry, black pepper and black cherry.

PRESS REVIEW

Jeb Dunnuck : 95/100 « *A blockbuster* »

Wine Advocate : 92-94/100



2016
€30.00 ex cellars

Rewards

Robert Parker
WINE ADVOCATE

« *Château Pesquié has long been one of my favourite producers in France* »

Artemia : 97 pts (2007) / 96 pts (2009) / 92-94 (2015) / 92-94 (2016)
Quintessence rouge 2015 : 93-95 pts
Quintessence blanc 2016 : 91 pts
Terrasses rouge : 91 pts (2014) / 92 pts (2015) / 90 pts (2016)
Paradou Grenache : 90 pts (2016)

Jancis Robinson
JancisRobinson.com

Ascensio 2015 - 17.5/20 Quintessence blc 2016 - 16.5/20
Quintessence rge 2015 - 17/20 Terrasses rouge 2016 - 16.5/20
Artemia 2014 - 17/20

« *Château Pesquié is one of the best estate of the AOC Ventoux* »

JEB DUNNUCK

Ascensio 2015 - 95+pts Quintessence Blanc 2016 - 91pts
Artemia 2016 - 94pts Terrasses rouge 2017 - 94pts
Quintessence Rouge 2016 - 95+pts Silica rouge 2017 - 95pts

« *Without hesitation one of my favourite estates in the up and coming Appellation Ventoux* »



Decanter
the world's best wine magazine

Decanter World Wine Awards
Artemia 2017 : 93pts
Asencio 2017 : 95pts (Gold)

Rhône wines & Asian food

The wines from the Rhône Valley are the easiest wines to match with all kinds of food.

The first rule is to avoid red wines which would be too tannic and woody, as spices will enhance the aggressivity and bitterness of the tannins. So Cabernets and Malbecs should be left aside.

To accomodate the spices, fleshy and warm red wines should be favoured, like Grenaches and Syrahs from Southern Rhône.



Heady, rich and powerfull, those wines offer roasted and peppery notes, riped and jammed red and black fruits, a very light acidity, as well as subtle and velvety tannins.

One could also choose to accomodate Asian food with fruity reds made from Cinsaut or with vinous rosés.



Arnaud de la CHANONIE
Agent

CHÂTEAU PESQUIÉ
Ventoux / Rhône Valley

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