

# CHÂTEAU PESQUIÉ



## ARTEMIA

AOC VENTOUX 2018



### DESCRIPTION

Artemia is one of the three single vineyards of Château Pesquié (with Ascensio and Silica). It offers an outstanding Northern Rhône style syrah expression with a very fresh and crisp profile.

Artemia takes its name from ancient Greek and means « good health » and « integrity ».

### SOIL

Located at about 400 m (1 300 feet), it is one of our highest plots. South-West orientation, terroir of limestone gravels. We work in our vineyard according to biodynamic practices since 2015.

### GRAPE VARIETIES

75 % Syrah (yields of about 35hl/ha)  
25 % Grenache (yields of about 30hl/ha)

### WINEMAKING

Grapes are picked at an optimal maturity but a great attention is devoted to keeping a balanced pH, Fully destemmed. One month maceration, extremely gentle and minimal extraction. No fining. Aging for 12 to 15 months, in concrete vat (40%), in barrels of 225 L (30%) and 600 L demi-muids (30%). Bottled at the Château.

### WINE TASTING

Color: Purple

Nose: Aromatic nose, with notes of violet flower, licorice, spices and fresh blackberry.

Mouth: The palate has a fresh and velvety texture, very balanced and very subtle, with aromas of strawberry, raspberry and violet flower, with a long and slightly peppery finish

### FOOD & WINE PAIRINGS

Serve at 18°C (64°F) with terrines, red roasted or grilled meats. Great pairing with duck magrets or melanosporum truffle scrambled eggs.

*This wine is also available in big bottles.*

## PRESS REVIEW

### DECANTER WORLD WINE AWARDS

96/100 (GOLD MEDAL) 2020

### JEB DUNNUCK 91-93/100

September 2020

« A Hermitage-like bouquet of smoked black fruits »

### WINE ADVOCATE 92-94/100

September, 2020

### WINE ENTHUSIAST 94/100

December, 2021

« It's a vibrant yet svelte red, supple in mouthfeel and tannins. »