PESQUIÉ



ASCENSIO AOC VENTOUX 2017



DESCRIPTION

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.

SOIL

Clay and limestone with big scree. We work our vineyard according to biodynamic practices since 2015.

GRAPE VARIETIES

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

WINEMAKING

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.

WINE TASTING

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.

FOOD & WINE PAIRINGS

Serve at 18°C (64°F) with powerful meat dishes, long macerated sauces (daube provençale, bœuf bourguignon) or venison or game (lièvre à la Royale).

This wine is also available in big bottles.

PRESS REWARDS

DECANTER WORLD WINE AWARDS 95/100 (MEDAILLE D'OR) 2019

ANTHONY GISMONDI 95/100 August, 2019 «it's a giant wine»

JEB DUNNUCK 94/100

August, 2019

«[...] it's a superstar in 2017. it's deep, fullbodied, and concentrated. >

WINE ADVOCATE 90+/100

September, 2020

FAMILLE CHAUDIÈRE

VIGNERONS D'ALTITUDES

1365B Route de Flassan 84570 Mormoiron - 04 90 61 94 08 contact@chateaupesquie.com - www.chateaupesquie.com