

CHÂTEAU PESQUIÉ

TERRASSES

AOC VENTOUX 2021



DESCRIPTION

The Terrasses cuvees are, for each colour, blends of different soils and varieties present throughout the estate. They reflect the balance and generosity of the terroir to which the cool climate of Mont Ventoux brings identity and coherence.

Tension and freshness are the watchwords in this cuvee, born of a limestone terroir, which charms by its citrus notes.

SOIL

Poor limestone soils at an altitude of about 350 m (1.150 feet). We work in our vineyard according to biodynamic practices since 2015.

GRAPE VARIETIES

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

WINEMAKING

Each varietal is vinified separately, : direct pressing followed by fermentation during about 15 days. Blend and ageing in concrete and stainless steel vats. No oak. The malolactic transformation is blocked to support natural freshness. Bottled at the estate.

WINE TASTING

Color : Very limpid color with silver reflections.

Nose : white flowers and citrus aromas with lime notes.

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

FOOD & WINE PAIRINGS

Ideal as an aperitif, Terrasses white will match very well with vegetables appetizers, grilled fishes or seashells (cockles with chopped parsley and garlic) and light cheeses (cheesy raviolis).

Service temperature : 8°C (46° F)

PRESS REVIEWS

(VINTAGE 2019)

WINE ADVOCATE **90/100**
Septembre 2020

JEB DUNNUCK **91/100**
Septembre 2020