

PESQUIÉ

CHARDONNAY

VIN DE FRANCE 2020



DESCRIPTION

Paul Chaudière had planted in the early 1990's three hectares of Chardonnay at Pesquié in the Ventoux area to prove that it was possible to make some very fresh and elegant Chardonnay on elevated soils at the foot of the mountain.

Selected by Frédéric & Alexandre Chaudière, this fresh, light and mineral Chardonnay is characteristic of terroirs and micro-climates at altitude.

SOIL

The vineyards are planted on poor limestone soil usually quite gravelly, at an average altitude between 200 and 300m (650-980ft). The combination of the elevation and of the mineral of the ground gives its great freshness to the wine.

GRAPE VARIETY

100 % Chardonnay

WINEMAKING

The harvest is crushed and placed in stainless steel vats. It is kept at a low temperature for about 10 hours for cold skin maceration. After a pressing and must settling at a low temperature, the alcoholic fermentation ends with a 16 to 18°C average temperature. The malolactic fermentation is blocked. No oak or barriques involved in the process.

WINE TASTING

Color Clear golden color, limpid and bright

Nose: Very aromatic nose evoking white flowers (hawthorn) backed with a good mineral.

Mouth: Well balanced, nice freshness. White flowers, citrus fruits and mineral flavors

FOOD & WINE PAIRINGS

As an aperitif, with grilled fishes, white meat either roasted or with a sauce. Cooked paste cheeses (morbier, Comté...), dry goat cheese. As a dessert with a pie or an exotic fruits salad.

Serve chilled.