



CHÂTEAU PESQUIE

Les Terrasses Blanc

The Chaudière family has been part of European Cellars since our founding in 1990 when the Rhône Valley wasn't really on anyone's radar let alone the Ventoux. How things have changed! Paul and Edith have turned things over to their sons Alex and Fred, and the Ventoux is no longer viewed at a satellite of the Rhône but a very important appellation in its own right. It should come as no surprise to anyone familiar with the geography of the southern Rhône that the soils in the shadow of Mt Ventoux are rich in limestone, or that the vineyards are located at a higher elevation than in the neighboring Rhône Valley, or that older vines produce more concentrated and complex fruit. At Château Pesquié all of the conditions combine to create wines that are rich in fruit with remarkable balance and purity.

It is not only nature that creates this bounty, but the nurture that goes into revealing it. Fred and Alex farm their 100 hectares of vines organically and manually. Only organic treatments and composts are used in the vineyard. Weed control is done by turning over the soil, and harvesting is done by hand. All of these steps ensure that only the best grapes reach the cellar. Once there, Alexander oversees the winemaking utilizing stainless steel tanks for fermentation. Aging takes place in tank, concrete or barrel depending on variety and final blends are carefully made to capture the essence of each cuvée: Terrasses is forward and engaging, Quintessence is concentrated and age-worthy while Artemia is only made in the best vintages and represents the best the estate can offer.

For many years we sold an easy-going Viognier from Chateau Pesquie but when additional plantings of Grenache Blanc, Clairette, and Roussanne became available we worked with the Chaudière family to create a Terrasses Blanc to complement the Rouge and Rosé that have been popular staples in the US market for over twenty years. Fermented and aged entirely in tank, the classic floral and pit fruit flavors and aromas of the Viognier are tempered by the crispness of Clairette and the creamy weight of Roussanne and Grenache Blanc.

LOCATION

France, Ventoux

SOIL

Clay limestone

ELEVATION

250-300 meters

FARMING

Certified organic (ECOCERT)

VARIETIES

Viognier, Roussanne, Clairette, Grenache Blanc

AGE OF VINES

30-60 years-old

FERMENTATION

Hand harvested, destemmed, short whole berry maceration, natural yeast fermentation in stainless steel tanks

AGING

4 months in tank

ACCOLADES

90 – 2022, *Wine Advocate*

91 – 2021, *Jeb Dunnuck*

91 – 2020, *Wine Enthusiast*

