



CHÂTEAU PESQUIÉ

Juliette

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.

Cuvée Juliette AOC Ventoux from Château Pesquié is an enchanting white wine with a pale straw hue. This exclusive cuvee is an homage to the first girl in the Chaudière family in the past two generations, Juliette. It's inaugural vintage was in 2018. Predominantly Clairette and Grenache Blanc, it exudes floral aromas, white fruit notes, and a touch of citrus. This well-balanced wine, crafted with precision, reflects the unique terroir of the Ventoux region with elegance and freshness.

LOCATION

France, Ventoux

SOIL

Limestone

ELEVATION

300 meters

FARMING

Certified organic (ECOCERT)

VARIETIES

Clairette, Grenache Blanc

AGE OF VINES

50 years-old

FERMENTATION

Hand harvested at night, gentle whole cluster pressing, natural yeast fermentation in cement eggs

AGING

8 months in cement eggs (90%) and 600L French oak demi-muids (10%), vegan

ACCOLADES

92 – 2023, *Decanter*

93 – 2022, *Decanter*

93 – 2022, *Jeb Dunnuck*

