



CHÂTEAU PESQUIE

Quintessence Rouge

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 Pesquie 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.

Quintessence Rouge was first made in 1990 by Paul Chaudière. At that time this region was considered a backwater of the Rhône, only capable of producing cheap, bulk wine. Largely due to the efforts of Paul, and now his sons Alex and Fred, the Ventoux's reputation has never been better and Quintessence remains one of the benchmark wines of the region and a tremendous value. Quintessence is a blend of primarily Syrah with a small proportion of Grenache (~20%) – all from 50+-year-old vines planted at an elevation of 250-350m.

ORIGIN

France

APPELLATION

Ventoux

SOIL

Loamy gray clay, red clay

AGE OF VINES

50+

ELEVATION

250-350 meters

VARIETIES

Syrah, Grenache

FARMING

Certified organic (ECOCERT)

FERMENTATION

Hand harvested, destemmed and crushed, natural yeast fermentation in tank, 21 day maceration

AGING

18 months in French oak barrels (50% new)

ACCOLADES

91-93 – 2022 Quintessence Rouge – Jeb Dunnuck

90 – 2022 Quintessence Rouge – James Suckling

91 – 2021 Quintessence Rouge – Jeb Dunnuck


ERIC SOLOMON
SELECTIONS

