



CHÂTEAU PESQUIE

Edition 1912M 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.

As with Édition 1912M Rouge, the Blanc features a brighter fruit profile and bright acidity typical of both the limestone-rich terroir of the Ventoux and higher elevation vineyards. In contrast to Les Terrasses Blanc, which focuses on Viognier & Roussanne, 1912M is based on Clairette and Grenache Blanc, resulting in a white wine with a mineral tension, aromas of spring flowers, and a bountiful citrus expression.

ORIGIN

France

APPELLATION

Ventoux

SOIL

Clay-limestone

AGE OF VINES

15-60

ELEVATION

300 meters

VARIETIES

Clairette, Grenache Blanc, Viognier, Roussanne

FARMING

Certified organic (ECOCERT) with biodynamic practices

FERMENTATION

Hand harvested, natural yeast fermentation in tank, Viognier & Roussanne 12-hour pre-fermentation maceration, Clairette & Grenache pressed directly, malo blocked

AGING

4 months in tank, vegan



ERIC SOLOMON
SELECTIONS

