



CHÂTEAU PESQUIE

Edition 1912M

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.

Named for the elevation of Mont Ventoux (1912 meters above sea level), Edition 1912M is a cuvée made from about 70% Grenache and 30% Syrah with small additions of Cinsault and Carignan. Fermented and aged entirely in stainless steel tanks and concrete vats, this wine demonstrated the freshness and vibrancy that Ventoux is capable of achieving due to its elevation, and its unique microclimate provided by the nearby mountain.

ORIGIN

France

APPELLATION

Ventoux

SOIL

Clay limestone

AGE OF VINES

20-50

ELEVATION

300 meters

VARIETIES

Grenache, Syrah, Cinsault, Carignan

FARMING

Certified organic (ECOCERT) with biodynamic practices

FERMENTATION

Hand harvested, destemmed, natural yeast fermentation in tank and concrete, 15 day maceration

AGING

6 months in tank and concrete

ACCOLADES

90 – 2020 Edition 1912M – Decanter

91 – 2020 Edition 1912M – Jeb Dunnuck

90 – 2019 Edition 1912M – Wine Advocate

