

# CHÂTEAU PESQUIÉ

## Muscat Beaumes de Venise

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### ORIGIN

*France*

### APPELLATION

*Muscat de Beaumes de Venise*

### SOIL

*Sand, clay limestone*

### AGE OF VINES

*50*

### ELEVATION

*200*

### VARIETIES

*Muscat de Frontignan*

### FARMING

*Certified organic (ECOCERT) with biodynamic practices*

### FERMENTATION

*Destemmed, pre-fermentation maceration, fermented in tank, fortified with neutral grape spirit to halt fermentation*

### AGING

*4 months in tank*

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.

One of the famed Vin Doux Naturel of France, Muscat Beames de Venise has fallen somewhat out of fashion of late, which is a shame as it is the perfect aperitif before dinner as well as an ideal accompaniment for cheese and fresh fruit. Made from Muscat à petits grains grown on sandy, limestone terraces on the lower slopes of Mont Ventoux (just over the border with Beaume de Venise). These vines are well over 50 years old and are farmed organically. The fruit is harvested by hand, destemmed and allowed a brief, cold maceration of the skins before fermentation in tank. Fermentation is halted with the addition of neutral grape spirits.



ERIC SOLOMON  
SELECTIONS