



CHÂTEAU PESQUIÉ

Quintessence 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.

The Roussanne-dominant Quintessence Blanc is a chameleon of a wine and like the Viognier-based Terrasses Blanc, it demonstrates what makes the Ventoux so unique in southern France. In warmer parts of the Rhône and on red-clay soils Roussanne makes rich, dense wines with plenty of alcohol and texture. In the chalky parts of the Ventoux and at high elevation, this same variety shows a more northern Rhone character – flowers, white peach, and citrus peel with lively acidity and sapid minerality.

ORIGIN

France

APPELLATION

Ventoux

SOIL

Clay limestone

AGE OF VINES

25

ELEVATION

280

VARIETIES

Roussanne, Clairette

FARMING

Certified organic (ECOCERT) with biodynamic practices

FERMENTATION

Destemmed, short whole berry maceration, natural yeast fermentation in stainless steel tanks and French oak demi-muids

AGING

Roussanne 6 months in French oak demi-muids, Clairette 6 months in tank

ACCOLADES

91 – 2019 Quintessence Blanc – Wine Advocate

94 – 2018 Quintessence Blanc – Jeb Dunnuck

93 – 2017 Quintessence Blanc – Jeb Dunnuck



ERIC SOLOMON
SELECTIONS