



CHÂTEAU PESQUIE

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 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.

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 meters

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

*6-8 months in concrete eggs and 600L
French oak demi-muids*

ACCOLADES

91-93 – 2022 Quintessence Blanc – Jeb Dunnuck

95 – 2020 Quintessence Blanc – Jeb Dunnuck

92+ – 2019 Quintessence Blanc – Jeb Dunnuck


ERIC SOLOMON
SELECTIONS

