



# CHÂTEAU PESQUIÉ

## Silica

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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 Mont 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.

Silica rounds out Château Pesquié's three single-vineyard offerings by showcasing the elegance of Grenache and Cinsault when grown on pure sand. Situated at an elevation of 300m above sea level, this 65-year-old vineyard demonstrates the lively character of Grenache when grown on sand, quite tasty on its own, but enlivened by the floral aromatics so typical of Cinsault.

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### ORIGIN

*France*

### APPELLATION

*Ventoux*

### SOIL

*Sand, limestone gravel*

### AGE OF VINES

*65 years old*

### ELEVATION

*300 meters*

### VARIETIES

*Grenache, Cinsault*

### FARMING

*Certified organic (ECOCERT) with biodynamic practices*

### FERMENTATION

*Hand harvested, destemmed, natural yeast fermentation in concrete, 4 week gentle maceration*

### AGING

*12-15 months in 600L French oak demi-muids (75%) and concrete eggs (25%)*

## ACCOLADES

95 – 2017 Silica – Jeb Dunnuck



ERIC SOLOMON  
SELECTIONS