



# CHÂTEAU PESQUIE

## Les Terrasses Rosé

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.

A perennial favorite in the portfolio, the Pesquie Terraces Rosé showcases the wonderful aromatics of Cinsault tempered by the fruitiness of Grenache and the acidity of Syrah. While there is always plenty of delicate, sweet-tart, red-fruit flavor the healthy portion of Cinsault gives a compelling and savory edge to this summer sipper.

### ORIGIN

*France*

### APPELLATION

*Ventoux*

### SOIL

*Clay limestone*

### AGE OF VINES

*30-60*

### ELEVATION

*280 meters*

### VARIETIES

*Cinsault, Grenache, Syrah*

### FARMING

*Certified organic (ECOCERT) with biodynamic practices*

### FERMENTATION

*Hand harvested, direct press, natural yeast fermentation in stainless steel tanks*

### AGING

*3 months in tank*

### ACCOLADES

92 – 2022 Les Terrasses Rosé – Wine Enthusiast

90 – 2022 Les Terrasses Rosé – Wine Advocate

91 – 2021 Les Terrasses Rosé – Editors' Choice - Wine Enthusiast



ERIC SOLOMON  
SELECTIONS

