



CHÂTEAU PESQUIÉ

Les Terrasses Rouge

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.

Remarkably consistent in even the most challenging vintages, Les Terrasses Rouge benefits from being sourced from vineyards scattered around the foothills of Mont Ventoux. These protected microclimates are warm during the day and cool at night. Due to their elevation, these sites are protected from stray summer storms that can devastate other parts of the Rhône valley. The limestone-rich soils, where Syrah (~40%) does particularly well, and where the Grenache (~60%) is slower to ripen due to the moderating influence of Mt Ventoux, all make for a bright, lively wine with enticing red fruit flavors and aromas of garrigue – thyme and rosemary.

ORIGIN

France

APPELLATION

Ventoux

SOIL

Red clay, gravel, limestone

AGE OF VINES

20-50

ELEVATION

300 meters

VARIETIES

Grenache, Syrah

FARMING

Certified organic (ECOCERT) with biodynamic practices

FERMENTATION

Hand harvested, destemmed and crushed, natural yeast fermentation in tank, 15 day maceration

AGING

Grenache 6 months in stainless steel tanks and oak foudres, Syrah 6 months in neutral French oak barrel

ACCOLADES

90 – 2019 Les Terrasses Rouge – Wine Advocate

91 – 2018 Les Terrasses Rouge – Wine Advocate

94 – 2017 Les Terrasses Rouge – Jeb Dunnuck



ERIC SOLOMON
SELECTIONS