



CHÂTEAU PESQUIE

Quintessence 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.

Fred and Alex Chaudière teamed up with sommelier Olivier Poussier & enologist Emmanuel Gagnepain to create this unique and age-worthy rosé. Inspired by the wines of Provence and in particular, Bandol, Quintessence Rosé is based on 70% direct press Mourvèdre with 20% saigné Cinsault, and 10% Clairette. Each variety is fermented and aged separately before the final blend is selected. The gradual pressing of the Mourvèdre and the skin contact of the Cinsault provide structure, light tannins, and an herbal edge to this delicate peach and cherry-flavored wine. Truly a gastronomic rosé for those seeking a less ephemeral and more substantial pink wine.

ORIGIN

France

APPELLATION

Ventoux

SOIL

Red clay-limestone

AGE OF VINES

15-60

ELEVATION

300 meters

VARIETIES

Mourvèdre, Cinsault, Clairette

FARMING

Certified organic (ECOCERT) and certified biodynamic

FERMENTATION

Hand harvested, Mourvèdre & Clairette direct press, Cinsault saigné, natural yeast fermentation in concrete eggs & neutral 600L French oak barrels

AGING

12 months in concrete eggs & 600L French oak barrels, vegan

ACCOLADES

90 – 2020 Quintessence Rosé – Jeb Dunnuck



ERIC SOLOMON
SELECTIONS

