



CHÂTEAU PESQUIE

Les Terrasses Rouge 30th Anniversary Cuvee

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.

Thirty years, three generations & a relationship founded upon an iconic cuvée, Famille Chaudière, and Eric Solomon created Terrasses in 1992 to showcase the then-unknown potential of grapes grown at the foot of the Giant of Provence – Mont Ventoux. In honor of this cuvée's 30th Anniversary, Eric and brothers Fred and Alex have created this exclusive blend from organically-grown Syrah (50%) and Grenache (50%), giving this unique wine dark fruit flavors with hints of violets, peppery notes of mountain herbs and layered ripe tannins.

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

93 – 2022 30th Anniversary Cuvee – Jeb Dunnuck


ERIC SOLOMON
SELECTIONS

