

CHÂTEAU PESQUIÉ

ASCENSIO 2016 AOC VENTOUX



Description

Acme of the single vineyard trilogy of Château Pesquié (with Artemia and Silica), Ascensio outlines the intensity and the purity of some of our best grenaches.

The Chaudière Family chose this name to celebrate the tradition of the ascent of the Mont Ventoux which goes back to the XIVth century and Petrarch. It also symbolises the magic of altitude terroirs.

Ascensio is only produced in very small quantity (less than 3 000 bottles) and only on great vintages.

Soil

Clay and limestone with big scree.

Varieties

95% Grenache (yield close to 20 hl/ha) – 5% Syrah

Winemaking

The harvest takes place in October at full maturity and is only partially destemmed: 30% of whole cluster are kept.

Long maceration (1 month), slow extraction and fermentation in a raw cement vat. No aging in oak. Bottled at the Château.

Tasting

Color : Deep purple

Nose : Powerful with aromas of blackberry, plum, licorice, kirch and mineral notes.

Mouth : Large and full, intense and concentrated, this wine unfolds a great balance and an unexpected freshness, with flavours of raspberry, black pepper and black cherry.

Food & wine pairing

Serve at 18°C (64°F) with powerful meat dishes, long macerated sauces (daube provençale, bœuf bourguignon) or venison or game (lièvre à la Royale).

Press

→ *Jeb Dunnuck* – 95/100 (August 2018) “A blockbuster”

→ *Wine Advocate* (#239 - October 2018) : 92-94/100

Château Pesquié - Famille Chaudière - www.chateaupesquie.com

1 365 B Route de Flassan, 84570 Mormoiron, FRANCE - Email : contact@chateaupesquie.com - Tél. +33 (0)4 90 61 94 08 - Fax +33 (0)4 90 61 94 13

Sarl Famille Chaudière au capital variable de 8 270 euros - Code APE : 4634Z - Siren 447 578 428

Siret 447 578 428 00016 RCS Avignon – N°TVA : FR89447578428