# PESQUIÉ



## TERRASSES AOC VENTOUX 2021





#### DESCRIPTION

The Terrasses cuvees are, for each colour, blends of different soils and varietals present throughout the estate. They reflect the balance and generosity of the terroir to which the cool climate of Mont Ventoux brings identity and coherence.

Profoundly anchored in the Ventoux terroir, Grenache and Syrah express themselves here, with brilliance, indulgence and suppleness.

#### SOIL

Located at an average a of the estate from gravelly soil covered with pebbles and lime-stones to more or less rich in iron oxides sands and clays. We work in our vineyard according to biodynamic practices since 2015.

#### GRAPE VARIETIES 60 % Grenache, 40 % Syrah

#### WINEMAKING

The grapes are crushed and destemmed. We obtain optimal color and aroma after a fifteen days maceration. Traditional winemaking is followed by a long rest. Then the wine is naturally clarified through a series of decanting at select times, no fining. No ageing, bottled at the estate.

#### WINE TASTING

Color: deep ruby color.

Nose: intense nose with spicy notes (especially black pepper) and red berries

Mouth: this very balanced wine offers very round tannins and fresh berries aromas, with some floral and spicy flavors.

#### **FOOD & WINE PAIRINGS**

Terrasses is an easy wine to match. With simple and convivial dishes such as pizzas, grilled meats, pasta Bolognese, country salads or beef carpaccio. It also works with more ambitious dishes such as stuffed vegetables, terrines, poultry (guinea fowl, turkey, etc.) or offal: veal liver with parsley or kidneys Provençal style. Serve at about 17° C (62°F).

This wine is also available in big bottles.

#### PRESS REWARDS

#### WINE SPECTATOR 90/100

December, 2021

« Ripe, but with a breezy edge as damson plum and bitter cherry notes glide through, laced with underlying mineral and floral details. Light kiss of toast on the finish. >

### JEB DUNNUCK 91/100 • TOP 100 WINES OF 2020

September, 2020

(VINTAGE 2019)

"A wine that has almost always ranked high on my top value list over the past decade or more "

VIGNERONS D'ALTITUDES