

VINO FINO

Explore a World of Wine

CHÂTEAU PESQUIÉ TERRASSES 2021



Original price was: \$34.99. ~~\$28.99~~ Current price is: \$28.99.



"Year in, year out, one of the great value buys out there." Jeb Dunnuck

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|---------------|----------------------|----------|-------------------------|
| Product Code: | 8523 | Closure: | Cork |
| Country: | France | Unit: | Each |
| Region: | Rhône | Volume: | 750ml |
| Sub Region: | Ventoux | Alcohol: | 14.0% |
| Style: | Red | Grape: | 60% Grenache, 40% Syrah |
| Variety: | Grenache Blend / GSM | Natural: | Organic |



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TASTING NOTES

Château Pesquié is a family estate located at the foot of the Ventoux Mountain (made famous in the Tour du France), in the south of the Rhône Valley. The wine is named after the ancient terraces hewn into the hillsides on which the vines grow. 60% Grenache and 40% Syrah aged in older oak.

Dark and dense with initial Grenache sweet fruits followed by chalky laced spicy Syrah. A wine that Jancis Robinson describes as "exciting" and Robert Parker as "Smoking value."

Always a terrific value, the ventoux Terrasses is no exception and offers complex, classic southern Rhône notes of dried garrigue, pepper, spice-box, licorice and sweet cherry fruit. These carry to a medium to full-bodied, elegant and balanced red that gains depth and richness with time in the glass, has loads Provencal character and a great finish. It can last for 7-8 years.

Winery notes (2021 Vintage)

"Château Pesquié is a family estate located at the foot of the Ventoux Mountain, in the south of the Rhone Valley, gathering

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three generations of winemakers. This word comes from the Latin *terras*, meaning "lump of earth". The Ventoux region is characterized by alternating hills and valleys. To make the most of this exceptional *terroir*, vine growers and other farmers had to accomplish the colossal feat of building "terraces" into the steep hillsides. Still today, they are very typical of our landscapes and also called *restanques* or *rébanqués* in Provençal. The Chaudière Family chose this name in homage to the terraces their ancestors carved into carefully chosen sites and to the garden of Chateau Pesquie itself."

Jeb Dunnuck

"Longtime readers will know that I love this cuvée, which is **year in, year out, one of the great value buys out there**. The Ventoux Terrasses is a normal blend of 60% Grenache and 40% Syrah that was mostly destemmed and brought up in a mix of concrete and stainless steel. It offers a rocking bouquet of black cherries, ground pepper, flowers, and violets, with almost marine- like hints in its minerality. Medium to full-bodied, fresh, focused, pure, and with fine tannins, it's another winner from this domaine...I continue to sing the praises of Château Pesquié, which is one of the leading estates in the Ventoux region and is run by the talented brothers, Alexandre and Frederic Chaudiere. Don't let the prices fool you, these wines are the real deal."

Robert Parker's Wine Advocate

"Château Pesquié is one of the great estates of the Ventoux. For many consumers, this be the entry point to Ventoux, so it's important that the wines represent the region well—thankfully, they do. With Frédéric recently being elected head of the appellation, expect more visibility for this underrated region. While Fred is the globetrotting marketer, his brother Alexandre handles the viticulture and winemaking at the estate, whose impressive chateau nestles in the bucolic countryside above the small village of Mormoiron. 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 neighbouring 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."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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