



CHÂTEAU PESQUIE

Cuvée Artemia

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.

Cuvée Artemia comes from two vineyards at Château Pesquie – a Grenache vineyard on pebbly limestone that is one of the Chaudière family's highest elevation sites, and a Syrah vineyard on alluvial soils at an elevation of 340 meters above sea level. Both sites are low-bearing – between 20-25hl/ha – and the finished wine is a result of a strict selection of this fruit which is destemmed and fermented in oak vats followed by aging in French oak, of which 50% are new..

ORIGIN

France

APPELLATION

Ventoux

SOIL

Rocky limestone, alluvial

AGE OF VINES

50-80

ELEVATION

340-420 meters

VARIETIES

Grenache, Syrah

FARMING

Certified organic (ECOCERT) and certified biodynamic

FERMENTATION

Hand harvested, destemmed, natural yeast fermentation in oak vats

AGING

18 months in concrete vats (40%), 225L French oak barriques (30%), and 600L French oak demi-muids (30%)

ACCOLADES

92-94 – 2022 Artemia – Jeb Dunnuck

(92-94) – 2022 Artemia – Wine Advocate

93+ – 2021 Artemia – Jeb Dunnuck



ERIC SOLOMON
SELECTIONS

