

## WINERY

## 와이너리

In the early 1970's, Odette & Rene Bastide bought Chateau Pesquie from an heir of a famous Provençal writer, Alphonse Daudet. Since then, They are recognised one of the pioneer in Ventoux region with constant reserch and effort for wines.

Despite a long vine growing tradition in the area, the AOC Cotes du Ventoux was not created until 1973. Thus making them pioneers of this new AOC. Rene & Odette largely restructured the vineyards. Currently, Alex and Fred their sons inherited the chateau and have managed the winery as a best in the region.

## WINE INFO

## 와인 정보



Cote du Ventoux, France  
프랑스, 꼬뜨 뒤 방뚜



Alcohol 알코올 14 %

Contents 용량 750 ml

Variety 포도품종 Red

Awards 수상내역

Viognier 비오니에 ..... 70%  
Roussane 루산느 ..... 15%  
Clairette 끌레레뜨 .....15%

◆ Wine Spectator Point 87

## Winemaking 와인메이킹

- This word comes from the Latin terras, meaning "lump of earth".
- Cold maceration (skin contact around 8° C) for about 12 hours
- The malolactic transformation is blocked to support natural freshness

## TASTING NOTE

## 시음 노트

### Sight 색감

Very limpid color with silver reflections

Dry 1 2 3 4 5 Sweet

Light 1 2 3 4 5 Full

### Nose 향

white flowers and citrus aromas with lime notes

### Palate 맛

Beautiful tension and freshness with citrus aromas (lemon and grape fruit), exotic fruits (litchees) and white fruits.

### Serving Tip 와인 팁

Serve at 6 – 8 degree

Aperitif, vegetables apetizers, grilled fishes, white meats and light cheeses

