



CHÂTEAU PÉGAU

TECHNICAL NOTES

CHÂTEAU PÉGAU 2017 "CUVÉE LÔNE" CÔTES DU RHÔNE BLANC

In 2012, Châteauneuf-du-Pape icons Paul and Laurence Féraud purchased a 100+ acre estate in Sorgues, and renamed it Château Pégau. It is an exceptional terroir situated less than 4 miles southeast of Châteauneuf-du-Pape. Loaded with classic Côtes du Rhône fruit and spice, the wines retain the hallmark stamp and identity of Pégau.

VINEYARDS

101+ acres of Côtes du Rhône Villages (nearly 62 acres), Côtes du Rhône (12+ acres), and Vin de Table (27+ acres) planted in deep, stony, clay soils marked by round galets that characterize the Châteauneuf-du-Pape region.

Named "Lône" after the small stream that runs next to the estate, parallel to the Rhône (this term is used to describe small offshoots of the Rhône in the Provençal language).

APPELLATION

AOC Côtes du Rhône.

COMPOSITION

40% Clairette, 30% Bourboulenc, 20% Grenache Blanc, 10% Ugni Blanc

VITICULTURE

From vines averaging 35 to 60 years in age planted in stony, clay-based soils. Harvested by hand.

VINIFICATION

The varietals were vinified together. Pressed directly, and cooled to 54°F for 24 hours, then settled, raked and fermented (12 days) at just over 57°C in stainless steel tanks. No malolactic fermentation. Unoaked.

ALCOHOL

12.5%

TASTING NOTES

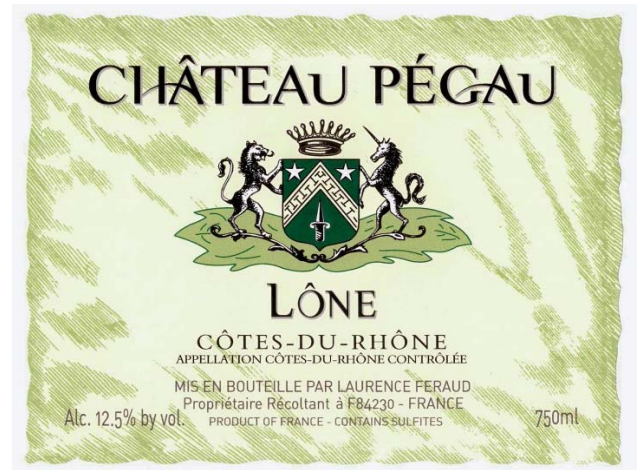
Offers aromas of acacia, nectarines and pears on the nose, with a touch of exotic fruit. Bright and well-balanced on the palate, with a long finish.

SERVE WITH

Enjoy as an aperitif or with a wide range of fish and shellfish.

ACCOLADES

92 pts – JamesSuckling.com, 8/29/2018 (2017).



UPC bottle

097871014045



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