



CHÂTEAU PÉGAU

TECHNICAL NOTES

CHÂTEAU PÉGAU 2015 “CUVÉE MACLURA” CÔTES DU RHÔNE ROUGE

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.

“Maclura” is a type of Osage Orange tree (also known by the name Hedge Apple). There are many of these trees on the Chateau grounds, inspiring the name of this cuvée.

APPELLATION

AOC Cotes du Rhône.

COMPOSITION

60% Grenache, 25% Syrah, 10% Mourvèdre, 5% Cinsault.

VITICULTURE

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

VINIFICATION

No de-stemming. The varietals were vinified together. Fermentation of 10-14 days using native yeasts, with 2 pump-overs per day. Delicately pressed and kept in enamel tanks until bottling. Unoaked.

ALCOHOL

14%

TASTING NOTES

Intense aromas of cassis, blackberry, and spice, with soft, ripe, tannins on the palate and a lingering finish.

ACCOLADES

92 pts, “Year’s Best Southern Rhone” – Wine & Spirits, 10/18 (2015 vintage).

90 pts, “Cellar Selection” – Wine Enthusiast Magazine, 9/16 (2013 vintage).

90 pts – Wine & Spirits Magazine, 2/15 (2012 vintage).

SERVE WITH

Enjoy this versatile, food-friendly wine on its own, with red meats (grilled, roasted, charcuterie), or with hearty vegetarian fare.



UPC bottle

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