

DOMAINE DU PEGAU



TECHNICAL NOTES

DOMAINE DU PEGAU 2017 CHÂTEAUNEUF-DU-PAPE CUVÉE RESERVEE ROUGE

Owned by the dynamic father-and-daughter team of Paul and Laurence Féraud, Domaine du Pegau has emerged as one of the most iconic estates in Châteauneuf-du-Pape. A benchmark producer of traditionally-styled Châteauneuf-du-Pape, Pegau's bottlings are justifiably ranked among the greatest wines in the world.

VINEYARDS

48+ acres red Châteauneuf-du-Pape (Grenache, Syrah, Mourvèdre, other authorized varieties including Counoise, Cinsault, Vaccarèse, more). 3.7 acres white Châteauneuf-du-Pape (Clairette, Grenache Blanc, Bourboulenc, Roussanne), nearly 20 acres of red Vin de Table. CdP vineyards are located in the communes of Châteauneuf-du-Pape, Courthézon (La Crau), and Bédarrides (Cabanes de Saint Jean and Les Escondudes).

APELLATION

AOC Châteauneuf-du-Pape.

COMPOSITION

80% Grenache, 6% Syrah, 4% Mourvèdre, 10% other authorized varieties (Counoise, Cinsault, Vaccarèse, etc).

VITICULTURE

Vines average 60+ years in age! Yields of 2 tons/acre.

VINIFICATION

Whole grape bunches are lightly crushed and fermented with wild yeasts for 5-7 days in traditional cement vats. This is followed by a further maceration period of 7-14 days, with 1-2 pump-overs per day. The press and free run juice are then aged in 5,000 liter oak foudres for 24 months, and then blended and bottled without filtration.

ALCOHOL

14%

TASTING NOTES

Spicy aromas of ripe red fruit, cassis, toasted herbs, pepper and roasted meat on the nose. Big, rich and full-bodied on the palate, with a long, lingering finish.

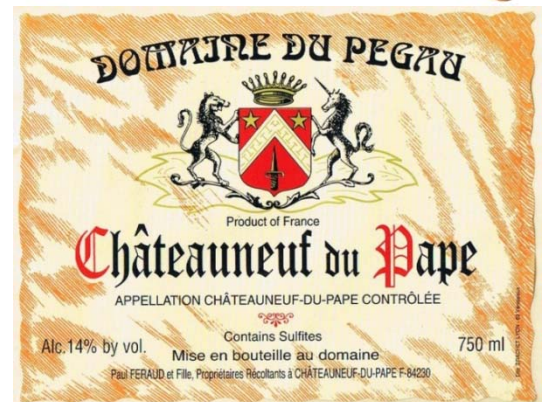
SERVE WITH

Excellent with strong cheeses and grilled/roasted meats.

ACCOLADES

(93-96) pts – JC, The Wine Advocate, 8/18 (2017).

(93-95+) pts – JebDunnuck.com, 8/18 (2017).



UPC bottle

750 ml	0 97871 00157 1	1.5 L	0 97871 00758 0
3 L	0 97871 01045 0	6 L	0 97871 01047 4
9 L	0 97871 01046 7	12 L	0 97871 01208 9



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