

PEGAU

DOMAINE PEGAU
CHÂTEAUNEUF-DU-PAPE WHITE

Cuvée A Tempo

Wine and process



Grape varieties

- Clairette 33.3%
- Roussane 33.3%
- Grenache blanc 33.3%



Soil

- Clay, sand and stones.



Winemaking
Elevage

- Manual grape harvesting
- Direct pressing
- Egg-shaped concrete tank, Sandstone egg and 4 years old barrel
- Controlled temperature fermentation
- Elevage: 20 months

Tasting note and Storage



Color

- Light and clear gold.



Nose

- White flowers like honeysuckle : Peach, jasmin and tea.



Mouth

- Lively, minerality, dense middle mouth with length.



Storage
Drinkable

- **This wine should be drunk the year after it's bottled or age for 3 to 10 years.**
- Pasta and scallops, lobster and various shellfish cooked with cream and truffles, serve at 14°C.

