

PEGAU

DOMAINE PEGAU
CHÂTEAUNEUF-DU-PAPE WHITE

Cuvée Réservee

Wine and process



Grape varieties

- Clairette 60%
- Grenache blanc 20%
- Bourboulenc 10%
- Roussane 10%



Soil

- Various clay's, mixed stones and red clay.



Winemaking
Elevage

- Manual grape harvesting
- Direct pressing and cooling
- Stainless steel tanks
- Controlled temperature fermentation: 1 month
- Elevage: 7 months in stainless steel tanks

Tasting note and Storage



Color

- Light and clear gold.



Nose

- Peach, citrus and white flowers like honeysuckle. With age, apricot and pear aromas.



Mouth

- Lively, fresh acidity and minerality.



Storage
Drinkable

- **This wine should be drunk the year after it's bottled or age for 3 to 10 years.**
- Salmon, scallops, lobster and various sellfish, it also pairs well with sushi, serve at 12°C.

