

PEGAU

DOMAINE PEGAU CHÂTEAUNEUF-DU-PAPE RED

Cuvée Inspiration

Vin & Procédés



Grape varieties

- Grenache 70% & 30% of all the rest



Soil

- From 2 terroirs, namely sandy soil from "La Crau", and soil rich in round stones from "Les Escondudes".



Winemaking Elevation

- Manual grape harvesting. Strict selection of grapes from the picking basket, tractor and tank.
- No destemming.
- Natural yeasts, spontaneous fermentation. The two terroirs are vinified separately.
- Concrete tank maceration 10 days.
- Elevation: 36 months in 4 years old barriques.
- Separate barriques for the two terroirs.

Dégustation & Conservation



Color

- A deep purple, almost black, opaque and dense.



Nose

- Very ripe black fruits, slightly sweet.



Mouth

- A huge personality, rich and warm.
- The sweet length appears to be endless.



Storage Drinkable

- **This wine should be able to age for 30 years.**
- Game dishes, for example wild boar in a red wine sauce, and fillet of beef. Serving T: 16°C is ideal. Open the magnum 5h before the dinner, and then decant it.

