

PEGAU

DOMAINE PEGAU
CHÂTEAUNEUF DU PAPE RED

Cuvée Réservee

Wine and process



Grape varieties

- Grenache 80%
- Syrah 6%
- Mourvèdre 4%
- All others 13 grapes 10%



Soil

- Mainly covered with pebbles, clay and limestone mixture tends to iron and sand.



Winemaking
Elevage

- Manual grape harvesting
- No destemming
- Natural yeasts, spontaneous fermentation
- Concrete tank, maceration 12 days
- Elevage: 2 years in 50hL old oak cask

Tasting note and Storage



Color

- Dark red with a purple body.



Nose

- Black ripe fruits like morello cherries and raspberries, juniper berries, black pepper and garrigue. After several years ageing, the aromas will be characterised by plums, dried stone fruits, leather, fur and sandalwood.



Mouth

- Round, rich and powerful with soft tannins. With time, it will involve into a more complex and spicy wine.



Storage
Drinkable

- **This wine should be able to age from 5 to 20 years.**
- Red grilled meat, lamb shoulder with thyme and dishes of tapas and curry, serve at 16°C.

