

PEGAU

DOMAINE PEGAU

CHÂTEAUNEUF-DU-PAPE WHITE

沛果酒廠精選教皇新城堡白酒

Cuvée A Tempo A大調

品種與釀造過程



葡萄品種

Clairette 33.3%

Roussane 33.3%

Grenache blanc 33.3%



土壤

Clay, sand and stones.

粘土、砂質與岩層的三種混合型土地



釀酒與陳年

Manual grape harvesting, Direct pressing and cooling, Egg-shaped concrete tank, 4 years barrel, stainless steel tanks

Controlled temperature fermentation : 1 month
Elevage: 3 months in stainless steel tanks

實行人工採收，並且直接壓汁與冷卻

採用三種發酵槽，水泥製蛋型生物發酵槽，四年的橡木桶與不鏽鋼發酵槽控溫式發酵，分別於三種桶中陳年8個月

品酒筆記、存放與飲用溫度



色澤

Light and clear gold.

清新而乾淨的金色



嗅覺

White flowers like honeysuckle : Peach, jasmin and tea.

白色花如金銀花花香、桃子與茉莉花與茶



味覺

Lively, minerality, dense middle mouth with length. 果香與礦物感交錯堆疊集中而綿密尾韻深長



適飲期
與飲用方式

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 12° C
裝瓶即可飲用，或是陳年3到10年間飲用
搭配義大利麵扇貝、龍蝦與各類貝類佐與濃郁的奶油或松露類醬汁的料理，飲用溫度12度



未滿18歲禁止飲酒 禁止酒駕

DOMAINE & CHÂTEAU PEGAU - 15, Avenue Impériale - 84230 Châteauneuf-du-Pape - FRANCE

Tél. : +33 (0)4 90 83 72 70 - Fax : +33 (0)4 90 83 53 02 - pegau@pegau.com - www.pegau.com