

PEGAU

DOMAINE PEGAU

CHÂTEAUNEUF DU PAPE RED

沛果酒廠精選教皇新城堡紅酒



品種與釀造過程



葡萄品種

Grenache 80%
Syrah 6%

Mourvèdre 4%
Others 10%



土壤

Mainly covered with pebbles, clay and limestone mixture tends to iron and sand.
典型教皇新城堡的土壤組成，



釀酒與陳年

Manual grape harvesting, No destemming
Natural yeasts, spontaneous fermentation
Concrete tank, maceration 12 days
Elevage: 50 hL old oak cask/2 years
人工採收，不去梗壓汁釀造，使用天然酵母自然發酵
水泥發酵槽中泡皮發酵12天
完成酒精發酵後存放於大型橡木桶中2年

品酒筆記、存放與飲用溫度



色澤

Dark red with a purple body.
酒體深紅帶有紫色的外環



嗅覺

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.
深色成熟的水果香，如豐富的櫻桃和覆盆子與杜松子、黑胡椒和香料類。經過陳年熟成後，會有較甜美的李子與果干的香氣，其中包括肉干、皮革與檀香交錯




味覺

Round, rich and powerful with soft tannins. With time, It will involve into a more complex and spicy wine.
圓潤、豐富而有力量的柔軟單寧，隨著時間陳年會變成為更複雜和辛辣的葡萄酒



適飲期
與飲用方式

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.
裝瓶後3年到20年間都很適合飲用
燒烤紅肉類與迷迭香羊肩料理再搭配肉干類的小菜與咖哩類都很容易

未滿18歲禁止飲酒  禁止酒駕

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