

# PEGAU

CHÂTEAU PÉGAU  
CÔTES DU RHÔNE WHITE

沛果城堡酒莊隆河丘白酒

## Cuvée Lône 獨釀精選

### 品種與釀造過程



葡萄品種

Clairette 40%

Grenache blanc 20%

Bourboulenc 30%

Ugni Blanc 10%



土壤

Loamy and pebbly soil  
鵝卵石與肥沃的壤土



釀酒與陳年

Manual grape harvesting,  
Direct pressing and cooling, 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  
於大型不鏽鋼發酵槽中低溫發酵1個月  
陳年：於大型不鏽鋼槽中淨置3個月

### 品酒筆記、存放與飲用溫度



色澤

Clean, clear, bright, with a tinge of gold.  
純淨，透明光亮而帶有金黃色澤



嗅覺

Stone fruit like nectarines and white flowers  
of honey suckle, lightly exotic acacia  
較硬的水果類如油桃與白色金銀花，  
與輕雅的相思樹香氣



味覺


Fresh acidity, good vibrancy, this wine has a  
long length in balance with its alcohol.  
新鮮的酸度與奔放的香氣，活力充沛而餘韻  
柔長並且與酒精感有著很好的平衡



適飲期  
與飲用方式

As an aperitif or with mussels and shellfish,  
serve at 12° C.  
適合當開胃酒與搭配貝類料理，  
飲用溫度為12度C



未滿18歲禁止飲酒  禁止酒駕

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