

PEGAU

PEGOVINO
VIN DE FRANCE ROUGE



Pégovino

Wine and process



Grape varieties

- 75% Grenache
- 15% Carignan
- 5% Syrah
- 5% Caladoc



Soil

- Clay soils, deep from the alluvial deposits of the Rhône.



Winemaking
Elevage

- Manual harvest
- No destemming
- Spontaneous fermentation in enamelled vats.
- Particularity: aging for 8 months in old barrels
- Filtration before bottling.

Tasting note and Storage



Color

- Bright red and clear.



Nose

- Nose of crushed strawberry and gooseberry



Mouth

- Freshness, acidity, length, very little tannin, slight sweetness.



Storage
Drinkable

- Rock fish, bouillabaisse, lamb navarin, pasta Bolognese.