

# PEGAU

PINK PEGAU  
VIN DE FRANCE ROSÉ  
粉紅沛果粉紅酒

## Pink Pégau

### 品種與釀造過程



葡萄品種

Grenache noir 20%  
Cinsault 70%  
Carignan 10%



土壤

The deep loamy soil has a similar geographical profile to others in the surrounding area.  
深厚的壤土層與附近產區的特性相似



釀酒與陳年

Manual grape harvesting, Direct pressing cooling  
Stainless Steel Tank Fermentation under controlled temperature: 1 month  
Elevage: 2 months  
人工採收 直接壓汁、冷卻  
不鏽鋼槽中控溫發酵長達1個月的時間  
發酵完後淨置2個月於不鏽鋼槽中

### 品酒筆記、存放與飲用溫度



色澤

Pink salmon, bright and clear.  
粉鮭魚色澤，明亮乾淨的酒體



嗅覺

Peach and redcurrants.  
桃子與紅醋栗的果香味



味覺


Grapefruit, with fresh acidity and a good length.  
口感有葡萄柚般的新鮮酸度與尾韻



適飲期  
與飲用方式

As an aperitif or as an accompaniment to dish such as cod in a cream sauce. It will also pair well with vegetables in a creamy sauce, serve at 12° C  
裝瓶後可以立即新鮮飲用搭配開胃菜或下酒的小點，如奶油鱈魚料理或是奶油醬汁的蔬菜類都很適合



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