



Pink Pégau

Wine and process



Grape varieties

- Cinsault 100%



Soil

- The deep loamy soil has a similar geographical profile to others in the surrounding area.



Winemaking Elevage

- Manual grape harvesting
- Direct pressing, cooling
- Stainless Steel Tank
- Fermentation under controlled temperature: 1 month
- Elevage: 2 months in stainless steel tank.

Tasting note and Storage



Color

- Pink salmon, bright and clear.



Nose

- Peach and redcurrants.



Mouth

- Grapefruit, with fresh acidity and a good length.



Storage Drinkable

- **This wine should be drunk the year after it is bottled.**
- 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.