

Plan Pégau

Wine and process



Grape varieties

- Grenache 30%
- Syrah 30%
- Merlot 20%
- Others grapes 20%



Soil

- Clay soils.



Winemaking
Elevage

- Manual grape harvesting
- No destemming
- Natural yeasts, spontaneous fermentation
- Concrete tank
- Elevage : 1 to 3 years in old oak barrels

Tasting note and Storage



Color

- Bright red with Amber reflections.



Nose

- Red fruits and spices.



Mouth

- Elegant, complex followed by a good length.



Storage
Drinkable

- **This wine should be able to age from 3 to 10 years**
- All barbecued meats flavoured with herbs from Provence. Serve at 17°C.

