

# PEGAU

## SWEET WHITE WINE VIN DE FRANCE

### Sweet wine

#### Wine and process



Grape varieties

- Clairette, Roussanne, Bourboulenc, Grenache blanc, Piquepoul



Soil

- Clay and stones.



Winemaking  
Elevage

- Manual grape harvesting
- Direct pressing
- Low temperature fermentation in 4 years old barrels.
- Sterile filtration. Natural residual sugars.

#### Tasting note and Storage



Color

- Golden, crystalline, light reflections.



Nose

- Acacia flowers, chard apples.



Mouth

- Freshness, beautiful balance combining sweetness and finesse.



Storage  
Drinkable

- **This wine should be drunk the year after it's bottled or age 5 years.**
- Pairings: foie gras, cheese tomme or for dessert with a Pavlova. Serve at 10°C.



DOMAINE

PEGAU  
2022

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