



PINK PEGAU

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Vintage **2014**
Producer **CHÂTEAU PEGAU**
Country **FRANCE**
Composition:
100% CINSAULT

THE STORY

Since 1670, the Feraud family's ancestors have cultivated vines in the Provence region. The name Pegau is an old Provençal word for a wine jug found in the excavations of the 14th century Popes Palace in Avignon. Domaine Pegau was created in 1987, when Laurence Feraud after her wine studies went home to help her father Paul Feraud at the domain. Paul always talks about Laurence as "le chef", but he is an experienced winemaker himself. The property has belonged to the family for several generations. Today father and daughter have made Pegau to one of the most well-known wines of Chateauneuf du Pape. The domain covers 19.5 hectares (ha) of red Chateauneuf, 1.5 ha of white chateauneuf, 25 ha of Cotes du Rhone Villages, 5 ha of Cotes du Rhone, and 12 ha of VSIG (vines without geographic identity). This allows them to select the best grapes for the top cuvees, which after the blending result in a very distinct wine, a true old-fashioned Chateauneuf-du-Pape. Château Pegau is the name of Laurence and Paul Féraud's newly-purchased 60 hectare estate, located in Sorgues, less than 6 km from Châteauneuf-du-Pape. The wines truly deliver, showcasing the estate's excellent terroir, with the unmistakable imprint of Pegau.

TASTING NOTES

This wine is pink salmon in color, bright and clear. Peaches and red currants on the nose. Cool on the palate, with fresh acidity and a good length. This wine should be drunk the year after it is bottled. Excellent as an aperitif or as an accompaniment to dishes such as cod in a cream sauce. It will also go well with vegetables in a velouté sauce.

VINEYARD

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

VINIFICATION

Manual grape harvests, with strict sorting of the bucket both in the tractor and in the dumpster. The grapes are then pressed and kept in stainless steel tanks. The grape juice is cooled for 24 hours and then racked to remove the lees. The temperature is progressively increased for the clean grapes juice to be fermented at 14°C. Next, moderate amounts of yeasts, tartic acid and sulphur are added. The slow fermentation takes place over 15 days, followed by cooling and racking.

[CHÂTEAU PEGAU WEBSITE](#)

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