
CÔTES DU RHONE BLANC “CUVÉE LÔNE”

This Côtes du Rhone blanc bears the unmistakable imprint of Pegau.



Bottle Size: 750 mL

Vintage: 2016

Producer: Château Pegau
Pegau

Country: France, Rhone

Alcohol: 13%

Composition:

40% Clairette, 30% Bourboulenc, 20% Grenache Blanc,
10% Ugni Blanc

WINEMAKER NOTES:

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.

TASTING NOTES:

A taut, fennel-edged version, with green melon, pear skin and floral notes filling in. Shows a pretty mineral echo through the finish. Sneakily long.

VINEYARD:

Côtes du Rhône Villages: 62 acres

Côtes du Rhône: 12 acres

Vin de Table: 27 acres

Soil: Deep, stony, clay marked by round galets

Age of Vines: 35-60 years

Harvest: Hand harvested

VINIFICATION:

Pressing: pressed directly

Fermentation: 12 days at 57°C

Elevage: unoaked



FOR MORE INFORMATION VISIT: KINDREDVINES.COM

