

CÔTES DU RHONE ROUGE CUVÉE MACLURA



TECHNICAL INFORMATION

Country France

Producer Château Pegau

Region Rhone

Sub-Region Côtes du Rhone

Vintage 2017

Composition 60% Grenache, 20% Syrah, 10% Cinsault, 10% Mouryèdre

Press 91 points Wine Advocate

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, with the unmistakable imprint of Pegau.

TASTING NOTES

This wine has a charcoal edge, with smoldering tobacco leaf and steeped black cherry fruit notes. Ground cinnamon and clove, fine leather, and just enough cherry fruit mingle to create a compelling, medium-bodied wine framed by fine-grained tannins.

VINEYARD

The vineyard is less than 6 km from Châteauneuf du Pape.

VITICULTURE

From vines averaging 35 to 60 years in age planted in stony, clay-based soils. Harvested by hand.

VINIFICATION

No de-stemming. The varietals were vinified together. Fermentation of 10-14 days using native yeasts, with 2 pump-overs per day. Delicately pressed and kept in enamel tanks until bottling. Unoaked.

PRESS

"A blend of 60% Grenache, 25% Syrah, 10% Mourvèdre and 5% Cinsault, the 2017 Cotes du Rhone Cuvee Maclura is a dark-fruited wine loaded with scents of black olives, cracked pepper and espresso. Sturdy and savory in character, it's medium to full-bodied, admirably concentrated and intense, with a dose of dusty tannins on the finish."

- 91 points, Joe Czerwinski, Wine Advocate







CÔTES DU RHONE VILLAGES "CUVÉE SETIER"

TECHNICAL INFORMATION

Country France

Region Rhone

Sub-Region Côtes du Rhone

Producer Château Pegau

Vintage 2019

Composition 60% GRENACHE, 20% SYRAH, 20% MOURVÈDRE

2016 Vintage: 90 points Wine Advocate **Press**

2016 Vintage: 89 points Wine Spectator

WINEMAKER NOTES

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TASTING NOTES

A strong cedar note weighs in on the core of steeped cherry and raspberry fruit, before leaving a rather firm edge on the finish. Pepper and olive notes fill in as well. Frankly rustic.

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

VINIFICATION

- Harvest: hand harvested
- Yield: 3 tons/acre

PRESS

"A step up over the Côtes du Rhône, the smokin' good 2015 Côtes du Rhône Villages Cuvée Sétier is a medium to full-bodied, concentrated, sexy beauty that's undeniably Pégaü in style. Peppery herbs, plenty of meatiness, smoke and spring flowers all emerge from this terrific 2015 and it should be snatched up by sawy readers, and consumed over the coming 4-5 years. The blend is 60% Grenache and 20% each of Mourvèdre and Syrah, aged in stainless steel." - 90 points, Jeb Dunnuck, Wine Advocate

"Fresh, featuring plum and blackberry notes, streaked with light anise and mesquite hints that linger on the finish. Drink now through 2019. 2,900 cases made, 400 cases imported." — 89 points, JM, Wine Spectator

CHÂTEAUNEUF-DU-PAPE WHITE

CUVÉE RÉSERVÉE

2019:95 pts

JEB DUNNUCK

2019:92



Wine and process



Clairette 60%

Bourboulenc 10%

Grenache blanc 20% Roussane 10%

Grape varieties

Various clay's, mixed stones and red clay.



Manual grape harvesting

Direct pressing and cooling



Stainless steel tanks



- Controlled temperature fermentation: 1 month
- Winemaking Elevage
- Elevage: 3 months in stainless steel tanks

Tasting note and Storage



Light and clear gold.



Peach, citrus and white flowers like honeysuckle. With age, apricot and pear aromas.

Nose



Lively, fresh acidity and minerality.





Storage Drinkable

- This wine should be drunk the year after it's bottled or age for 3 to 10 years.
- Salmon, scallops, lobster and various sellfish, it also pairs well with sushi, serve at 12°C.



CHÂTEAUNEUF-DU-PAPE RED

CUVÉE RÉSERVÉE

2015:98 pts 2016:99 pts 2017:95 pts

JEB DUNNUCK

2015:96 2016:95+ 2017:95 pts



Wine and process



- Grenache 80%
- Syrah 6%

- Mourvèdre 4%
- Autres cépages 10%



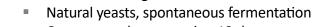


- Mainly covered with pebbles, clay and limestone mixture tends to iron and sand.

Winemaking

Elevage

- Manual grape harvesting
- No destemming



- Concrete tank, maceration 12 days
- Elevage: 50 hL old oak cask/2 years.

Tasting note and Storage



Dark red with a purple body.



- Black ripe fruits like morello cherries and raspberries, juniper berries, black pepper and garrigue. After several years ageing, the aromas will be characterised by plums, dried stone fruits, leaher, fur and sandalwood.



Round, rich and powerful with soft tannins. With time, i twill involve into a more complex and spicy wine.



Mouth



Drinkable

- This wine should be able to age from 5 to 20 years.
- Red grilled meat, lamb shoulder with thyme dishes of tapas and curry, serve at 16°C.



SPEIAL CUVÉE CHÂTEAUNEUF-DU-PAPE RED

CUVÉE DA CAPO

2015:98 pts 2016:99 pts

JEB DUNNUCK

2015:98+ 2016:100





varieties







Mourvèdre 3%





Sables de la Crau, galet et argile rouge.



Winemaking Elevage

Vendanges manuelles

Grenache 70%

- Pas d'éraflage, assemblage des cépages
- Levures indigènes, fermentation spontanée
- Cuve béton, cuvaison 12 jours.
- Elevage: 2 ans en foudres 50hl.













Storage Drinkable

Tasting note and Storage

- Grenat, pourpre, profond, opaque, dense.
- De fruits noirs, (cassis, mûres), réglisse puissant (zan), poivre noir.
- Etroite, droite, puissante, profonde. Longueur très persistante et tanins parfaitement intégrés.
- Garde du vin estimée à 15 ans.
- Accords : Côte de Bœuf, tournedos Rossini et mets chocolatés.
- Servir à 16°C.



CHÂTEAUNEUF-DU-PAPE RED

CUVÉE LAURENCE

2012:96 pts 2013:94 pts 2014:94 pts

JEB DUNNUCK

2012:96 2013:92

2014:93 pts



Wine and process



Grenache 80%

Syrah 6%

Mourvèdre 4%

Autres cépages 10%



Mainly covered with pebbles, clay and limestone mixture tends to iron and sand.

Soil



Elevage

Manual grape harvesting No destemming

- Natural yeasts, spontaneous fermentation
- Concrete tank, maceration 12 days
- Elevage: 50 hL old oak cask/4 years.

Tasting note and Storage



Garnet with brick-red glints.

leather, fur and underbush.



Color





Cinnamon, pepper, meat Dapple. The development provides complex and spicier notes.

Scents of garrigue, moving after several years of

aging with aromas of stone fruits (plums),



This wine should be able to age from 5 to 10 years.



Drinkable

Game, stews,truffle omelette and, some l cheese, serve at 17°C.

VIN DE FRANCE ROSE

PINK PEGAU





Grape varieties





Wine and process

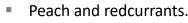
- Grenache noir 20%
- Cinsault 70%
- Carignan 10%
- The deep loamy soil has a similar geographical profile to others in the surrounding area.
- Manual grape harvesting
- Direct pressing, cooling
- Stainless Steel Tank
- Fermentation under controlled temperature: 1 month
- Elevage: 2 months in stainless steel tank.

Tasting note and Storage

Pink salmon, bright and clear.











Mouth



Storage Drinkable

- Grapefruit, with fresh acidity and a good length.
- 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.