



CHÂTEAU PEGAU CÔTES DU RHONE VILLAGES ROSE "PINK PEGAU"

TECHNICAL INFORMATION



Country	France
Region	Rhone
Producer	Château Pegau
Vintage	2018
Composition	70% CINSULT, 20% GRENACHE, 10% CARIGNAN
Press	90 points Wine Advocate 90 points Vinous

TASTING NOTES

Pink Pegau features a pink salmon color, bright and clear. It opens with aromas of peach and redcurrants, and has flavors of grapefruit, with fresh acidity and a good length on the finish.

PAIRING SUGGESTIONS

Drink 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.

VINEYARD

- **Soil:** Clay and deep, loamy soil

VINIFICATION

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



EVERY BOTTLE



TELLS A STORY

PRESS

"The ripe, round 2018 Vin de France Rose is a blend of 70% Cinsault, 20% Grenache and 10% Carignan. Strawberry and garrigue notes fill out this medium-bodied wine nicely, then ease into more citrus and dried spice elements on the long finish." - 90 points, Joe Czerwinski, *Wine Advocate*

"Vivid orange-pink. Fresh red fruit and floral qualities on the perfumed nose, along with building mineral and spice notes. Juicy and focused on the palate, offering bitter cherry and raspberry flavors that unfurl on the back half. Finishes long and precise, with repeating spiciness and a lingering suggestion of candied flowers." - 90 points, Josh Reynolds, *Vinous*
