



DOMAINE DU PEGAU 2020 CHÂTEAUNEUF-DU-PAPE CUVÉE DA CAPO

Owned by the dynamic father-and-daughter team of Paul and Laurence Féraud, Domaine du Pegau has emerged as one of the most iconic estates in Châteauneuf-du-Pape. A benchmark producer of traditionally-styled Châteauneuf-du-Pape, Pegau's bottlings are justifiably ranked among the greatest wines in the world.

VINEYARDS

48+ acres red Châteauneuf-du-Pape (Grenache, Syrah, Mourvèdre, other authorized varieties including Counoise, Cinsault, Vaccarèse, more). 3.7 acres white CdP (Clairette, Grenache Blanc, Bourboulenc, Roussanne), nearly 20 acres of red Vin de Table. CdP vineyards are located in the communes of Châteauneuf-du-Pape, Courthézon (La Crau), and Bédarrides (Cabanes de Saint Jean and Les Escondudes).

APPELLATION

AOC Châteauneuf-du-Pape.

COMPOSITION

70% Grenache, 7% Syrah, 3% Mourvèdre, 20% other authorized varieties (Cinsault, Vaccarèse, Terret, Counoise, others)...

VITICULTURE

Sourced from 100+ year old vines from select parcels in La Crau (sandy soils), Les Escondudes (galets), and Montpertuis (galets over red, clay base). Yields 2 tons/acre.

VINIFICATION

Whole grape bunches were lightly crushed and fermented with wild yeasts for 5-7 days in traditional cement vats. This was followed by a further maceration period of 7-14 days, with 1-2 pump-overs per day. The press and free-run juice were then aged in 4500 and 3000-liter old, oak foudres for 24 months. The wine then blended and bottled without filtration.

ALCOHOL

15.5%

TASTING NOTES

A massive wine of remarkable richness, concentration, and depth. Offers layers of ripe, dark fruit character (crème de cassis, blackberry...) with hints of black pepper, licorice, and Provencal herbs. Full-bodied on the palate,

with sweet tannins, intense fruit, and an underlying spice and mineral character on the long, persistent finish. A big wine that retains an impressive sense of lift and balance. Can be enjoyed the year after bottling, or cellared for 15 to 50+ years in ideal storage conditions.

SERVE WITH

Excellent with rich, red meat preparations (especially when finished with truffles, demi-glace, or herbed-butter sauce). It will also pair well with flavorful braises, strong cheeses, and dishes featuring bitter chocolate.

ACCOLADES

(96-98)+ pts WA, "Lavender, bay leaf and purple raspberries stand out on the nose, while the palate is full-bodied, silky and elegant. It's perhaps slightly more concentrated, with more tannic grip on the finish and a firmer structure. One for the cellar." -JC, *The Wine Advocate*, 5/2022.

99-100 pts, "another perfect wine in the making... classic Pégau all the way...if forced to pick one wine in the vintage to buy, this might be it." - JD, *JebDunnuck.com*, 8/18 (2016).

97 pts - *Decanter*, 12/17 (2016).

96-98 pts, JC, *The Wine Advocate*, 10/17 (2016).

98 pts, AC, *Wine Enthusiast*, 12/19 (2016).



UPC code 750 ml	0 9787100528 9
UPC code 1.5 L	0 9787101048 1
UPC code 3 L	0 9787101049 8
UPC code 6 L	0 9787101050 4
UPC code 9 L	0 9787101051 1
UPC code 12 L	0 9787101209 6
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