

# Châteauneuf-du-Pape Pégau Réservee

AC Châteauneuf-du-Pape, Laurence Féraud, 2014  
750 ml

**CHF 52.-**

Art. nr. 28262714

Garnet colour. Concentrated nose of black fruit, blackcurrant and chocolate with a hint of fresh herbs. The body is robust and balanced with pronounced tannins, the finish elegant. Towards the masculine side of Châteauneuf-du-Pape with a superb finish.



Origin:	France / Rhône / Châteauneuf-du-Pape
Grape variety:	Grenache, Syrah, Mourvèdre
Maturity:	3 to 20 years
Serving temperature:	16 to 18 °C
Drinking suggestion:	Roasted lamb gigot, Wild specialities, Hot vegetable curries, Mushroom ragout
Vinification:	with stalks attenuated, fermentation with grapes' own yeast, Pumping over, fermentation in cement tank
Harvest:	hand-picking, strict selection
Maturation:	in large wooden barrel/foudre
Maturation duration:	24 months
Volume:	14.0 %

# BAUR *au* LAC Vins

---

## Epicurean profile

### Nose profile

#### Intensity



#### Floral



#### Fruitiness



#### Spiciness



#### Wood influence



#### Complexity



### Palate profile

#### Initial impression



#### Acidity / Juiciness



#### Tannins



#### Body



#### Length

