

# Châteauneuf-du-Pape Pégau Réservee

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

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

# BAUR *au* LAC Vins

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## Epicurean profile

### Nose profile

#### Intensity

1 2 3 4 5 6 7 8 9 10

#### Floral

1 2 3 4 5 6 7 8 9 10

#### Fruitiness

1 2 3 4 5 6 7 8 9 10

#### Spiciness

1 2 3 4 5 6 7 8 9 10

#### Wood influence

1 2 3 4 5 6 7 8 9 10

#### Complexity

1 2 3 4 5 6 7 8 9 10

## Palate profile

### Initial impression

1 2 3 4 5 6 7 8 9 10

### Acidity / Juiciness

1 2 3 4 5 6 7 8 9 10

### Tannins

1 2 3 4 5 6 7 8 9 10

### Body

1 2 3 4 5 6 7 8 9 10

### Length

1 2 3 4 5 6 7 8 9 10