

VINO FINO

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DOMAINE du PÉGAU CHÂTEAUNEUF-du-PAPE CUVÉE RÉSERVÉE 2023

96



\$130

Product Code:	8652	Closure:	Cork
Country:	France	Unit:	Each
Region:	Rhône	Volume:	750ml
Sub Region:	Châteauneuf-du-Pape	Alcohol:	14.5%
Style:	Red	Grape:	80% Grenache, 6% Syrah, 4% Mourvèdre, 1% each of Cinsault, Terret Noir, Picardin, Muscardin, Bourboulenc, Picpoul Noir, Vaccarèse, Roussanne, Counoise, Clairette
Variety:	Grenache Blend / GSM		



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TASTING NOTES

Winery notes (2023 Vintage)

"The flagship of the Domaine du Pegau, the Cuvée Réservee represents the Domaine over the years. A blend of 13 grape varieties, mainly Grenache, Syrah and Mourvèdre, the Cuvée Réservee reveals the typical characteristics of the Châteauneuf-du-Pape soils."

94-96/100 Jeb Dunnuck (2023 Vintage)

"Tasted from multiple foudre, the 2023 Châteauneuf Du Pape Cuvée Réservee is a big, rich, opulent wine with exotic red and black fruits, as well as garrigue, saddle leather, and spice. It's medium to full-bodied, round, supple, and sexy. It shows the

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riper side to the vintage and might have a kiss of the 2003 in its overall style, yet perhaps with a touch more freshness."

93/100 Wine Advocate (2023 Vintage)

"The 2023 Châteauneuf-du-Pape Cuvée Réservee has turned out beautifully, opening with aromas of dark berries, rose petals, mulberries and spices. Medium- to full-bodied, round and sappy, it is deep and muscular, framed by velvety tannins and concluding with a long, spicy finish. Less dense and robust than in previous years, this blend of 80% Grenache Noir, 6% Syrah, 4% Mourvèdre and 10% permitted varieties should gain further depth and harmony with time in the cellar."

92-94/100 Vinous (2023 Vintage)

"The 2023 Châteauneuf-du-Pape Cuvée Réservee launches with vivid violet, rosewater and ripe red fruits, with a sprinkle of white pepper and leafy gradations. Less structured and concentrated than the more serious 2022, the 2023 is full-bodied, no doubt, but also outstandingly light on its feet. A long and refined finish confirms its potential."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch