VINO FINO
Explore a World of Wine

DOMAINE du PÉGAU CHÂTEAUNEUF-du-PAPE CUVÉE RÉSERVÉE 2023

96



$130

Product Code:	8652
Country:	France
Region:	Rhône
Sub Region:	Châteauneuf-du-Pape
Style:	Red
Variety:	Grenache Blend / GSM

Closure:	Cork
Unit:	Each
Volume:	750ml
Alcohol:	14.5%
Grape:	80% Grenache, 6% Syrah, 4% Mourvèdre, 1% each of Cinsault, Terret Noir, Picardin, Muscardin, Bourboulenc, Picpoul Noir, Vaccarèse, Roussanne, Counoise, Clairette

New Zealand Wide Delivery

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TASTING NOTES

Winery notes (2023 Vintage)
"The flagship of the Domaine du Pegau, the Cuvée Réservée represents the Domaine over the years. A blend of 13 grape varieties, mainly Grenache, Syrah and Mourvèdre, the Cuvée Réservée 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 Réservée 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

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 Réservée 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 Réservée 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

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OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
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VISIT VINO FINO

188 Durham St South,
Christchurch

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