

# DOMAINE A. PEGAZ

Owner: Jean-François Pegaz  
Farming Practices: Organic, Sustainable, Vegan

The Pegaz family has been making wine for 6 generations, the domaine has been in the family since 1834. Located in the heart of the Pays des Brouilly, renowned for the quality of its vineyards, two farms join forces to present a full range of Beaujolais wines. All of their vineyards are located on steep slopes, everything is hand-harvested, and they've been practicing organic for decades, using only sulfur and copper treatments in the vines.



## 2023 Beaujolais Villages

100% Gamay. The grapes for this wine are from a 7 hectare plot of 30+ year old vines. They are hand-harvested, wild-yeast fermented, semi-carbonically macerated (7 days) in concrete tanks, then sit on their lees for approximately 5 months before being bottled. The result is a fruit-driven quaffable wine that goes down smooth and keeps you coming back for more.



## NV Crémant de Bourgogne

100% Chardonnay. This gorgeous sparkler is hand-harvested from 25+ year old vines planted to limestone-clay soils, fermented in steel with a dosage of about 4 grams, and sees 18 months on its lees. It offers a flowery soft lemon nose, with a medium body and tiny bubbles that carry flavors of yellow and green apples on a smooth frame.