



2016 Pegos Claros Blanc de Noirs

Review by Mark Squires

RobertParker.com #233 October 2017

Rating: 90

Drink: 2017-2021

Cost: \$28

The 2016 Blanc de Noirs is a white Castelão, partly (20%) aged for five months in a mixture of new and used barrels (half French, half American). It comes in at 13% alcohol. Full-bodied and rather distinctive, this is both intriguing and impressive. Finishing with dried melon and cherries, this is a wine clearly designed to work best as a food pairing. It won't be the one you choose as a porch-sipper in the summer. It has a more serious demeanor. It may hold nicely but it is certainly untested. Don't hesitate to drink it young, which might be its best use. This is the (rather impressive) debut of this brand and is not yet imported. There were 550 six-packs produced.