



PIAUGIER

Domaine en Vallée du Rhône

TÉNÉBI LA COUNOISE 2020

AOC Côtes-du-Rhône Villages Sablet, Vallée-du-Rhône, France.



UNUSUAL and SURPRISING
made from the autochthonous grape variety *Cunoise*

LE VIN

The first elaboration of this wine dates back to 1991, after having tasted the barrels of Cunoise vinified at Château de Beaucastel in Châteauneuf-du-Pape. After the harvest, Jean-Marc Autran was invited by the Perrin family to discover the first wines made from the crop. Truly convinced, Jean-Marc decided to isolate his Cunoise and this is how the Ténébi cuvée was born.

LES CÉPAGES

Cunoise 100% | Native grape from Provence, the Cunoise is one of the thirteen noble grapes varieties in Châteauneuf-du-Pape AOP. Thanks to its low pH, it was widely planted in the 50's in order to balance the high sugars produced by the Grenache. It is also a strong grape that can be harvested tardily. In fact, it is the latest grape picked at Piaugier, usually early October!

LE TERROIR

The old vines of Cunoise were planted in 1954 on eroded clay-limestone soils above Sablet, on the plot named Ténébi.

LA VINIFICATION & L'ÉLEVAGE

Harvested when beautifully ripe, our Cunoise are always picked by hands. In 2020, the grapes were destemmed and macerated during approximately 3 weeks before being pressed. Then, it was aged for two winters in the underground cellars. Once ready, the wine was bottled unfiltered to preserve the specific characteristics of the Cunoise.

LE MILLÉSIME

2020 is a sunny vintage, but not a scorching one. And contrary to what the heat wave could have led us to believe, 2020 is a vintage full of freshness and finesse. The very deep color of the wines reflects a sunny vintage, however the alcohol levels are reasonable, the acidity good and the aromatic framework suppleness and balance.

LA DÉGUSTATION

In search of novelty and surprises, this wine will delight your taste buds. It is fruity, fresh and elegant. The surprising acidity will for sure challenge Rhone wine lovers. We strongly advise to propose this wine blind. You will not be disappointed with the geographical proposals that will come!

LES ACCORDS METS ET VINS

Because of its unusual acidity for a southern Rhône red wine, Ténébi will easily pair with fish dishes, such as: Terrine of Ratatouille with Red Mullet, a Land and Sea Brochette, or a Parsleyed Salmon filet.

LA PRODUCTION

238 cases

LA GARDE

3 to 5 years



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