

PIAUGIER

Domaine en Vallée du Rhône

LE VIOGNIER 2021

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

LE VIOGNIER DE PIAUGIER: a single varietal white wine made from the prestigious Northern Rhône Valley grape.



LE VIN

Widely planted in the Rhône Valley, the Viognier grape is vinified as a single varietal in the North of the appellation, but is mainly blended in the South. Viognier is a very aromatic grape and highly qualitative when mastered. After the success of his Sablet Blanc, Jean-Marc Aufran always striving for something new, has decided to challenge himself: vinifying and ageing Viognier apart and differently from his other white grapes. PIAUGIER's Viognier is extraordinary perfumed and shows a supple and creamy texture. It is definitely a white wine with a lot of body.

LES CÉPAGES

Viognier 100%

LE TERROIR

Viognier grapes come from Sablet appellation vines, planted on sandy soils with clay and limestone.

LA VINIFICATION & L'ÉLEVAGE

The grapes are harvested by hand, in the morning only. After being destemmed, a skin maceration is done for a few hours before pressing. The juices are then barreled in 350-liter oak casks. A slow fermentation will start. The wines are "bâtonné" as the Burgundy style, in order to put the lees in suspension and to bring matter to the wine. Le Viognier will age for twelve months in new oak barrels.

LE MILLÉSIME

The year 2021 will be remembered for a long time. Spared in no way, the rains, the hail and especially the frost gave us a lot of trouble. Indeed, we lost more than 30% of our harvest that year due to the catastrophic frost period in April 2021. Not only did a large part of our winery remain empty, but the post-frost complications made it difficult to work the vines. As is often the case, we had to adapt. However, we can be happy with the result in the cellar, with qualitative, yummy and especially fresh wines.

LA DÉGUSTATION

With its golden color and very fragrant nose, this wine has a great aromatic complexity. We can subtly distinguish aromas of yellow fruits (peach, apricot, quince), but also fresh flowers (iris, acacia). In the mouth, the Viognier is fine although creamy and unctuous. It is definitely a wine of high quality, balanced with an admirable depth.

LES ACCORDS METS ET VINS

Le Viognier de Piaugier will perfectly go with fresh dishes such as fish carpaccio. It will also accompany grilled vegetable dishes a la plancha!

LA PRODUCTION

292 cases

LE POTENTIEL DE GARDE

5 to 10 years