

PIAUGIER

Domaine en Vallée du Rhône

RÉSERVE DE MAUDE 2017

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

Concentrated, supple and lively. These are the terms that beautifully define this Southern Syrah.

LE VIN

Famous grape variety from *Côte-Rôtie* and *Hermitage*, the Syrah grape is vinified as a single grape in the North of the appellation. In the Southern Rhône Valley, it is mostly blended to produce fine and complex wines. Jean-Marc Autran, looking for something new, has decided to vinify his Syrah alone.

LE TERROIR

Although grown all over the world, Syrah is a real challenge. Indeed, this emblematic grape variety is sensitive to disease, fears drought and cannot withstand the famous *Mistral* wind of the Rhone Valley. It is therefore its rarity that destines it to produce the greatest wines.

Planted on the slopes of Cheval Long on sandy-clay soils, Syrah benefit from an ideal terroir. The sandy soil is perfectly suited to early-ripening grape varieties such as Syrah because it is warm, aerated and retains little water. Planting on hillsides also allows us to benefit from the cool mornings in summer. This coolness favors the good maturity of the grapes by slowing it down and thus avoiding over-ripening. Finally, the presence of clay and silt in the soil, although limited, contributes to fight against the summer drought.

LA VINIFICATION & L'ÉLEVAGE

Like all the other grape varieties at Piaugier, Syrah is harvested by hand. Once in the cellar, it is destemmed and then transferred to concrete tanks where it will macerate for a period of approximately three weeks. Then it will be pressed and moved to oak barrels. The particularity of this wine is that it is aged in new demi-muids (600-liter barrels), for three winters. First mark by wood, it will progressively balance throughout the maturing. Indeed, longer it stays in the barrels, the more the tannins will be integrated to the wine.

LE MILLÉSIME

"A vintage out of the ordinary, in small volumes". As elsewhere in France and Europe, the 2017 harvest was not about quantity, but quality. Warm, dry weather kept the grapes in perfect health. Weather conditions remained perfectly stable throughout September, with cooler nights, conditions favorable to phenolic ripening. This stability enabled the very early harvest (about 15 days ahead of schedule) to continue into October in the best possible conditions. On the whole, the harvest produced small bunches of grapes with thick skins and well-arched stalks, ideal conditions for great red wines. With reasonable degrees of alcohol and good acidity, the wines of this vintage are well-balanced, which augurs well for ageing.

LA DÉGUSTATION

Deeply colored, close to bluish black, the robe will barely change over time. This wine is fruity on the first nose (ripe blueberry and black plum), it is then spicy (mainly marked by pepper), with a floral touch: we will recognize the violet. In the mouth, the tannins are silky and smooth, and will definitely soften through the years.

LES ACCORDS METS ET VINS

With its tannic structure, Maude's Reserve is an ideal choice to accompany red meats, game and simmered dishes.



LES CÉPAGES

Syrah 100%

LA PRODUCTION

277 cases

LE POTENTIEL DE GARDE

15 to 20 years

Domaine de **PIAUGIER** - Earl Marc Autran & Fils - 84110 Sablet - France
Tél. +33 (0)4 90 46 96 49 - Fax. +33 (0)4 90 46 99 48 - Email. info@piaugier.fr - PIAUGIER.FR

PROPRIÉTAIRES - RÉCOLTANTS - SABLET - GIGONDAS - CÔTES DU RHÔNE