



PIAUGIER

Domaine en Vallée du Rhône

TÉNÉBI LA COUNOISE 2021

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 following a visit to the *Château de Beaucastel* in Châteauneuf-du-Pape. Jean-Marc Autran, truly convinced by the barrels of Cunoise at the tasting, decided to isolate his own barrels from the traditional blend of Sablet. 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 2021, they were vinified in concrete tanks and remained in vats for about ten days. Once pressed, our Cunoise is transferred to stainless steel tanks, thus allowing to keep the fruit captured during the vatting. After a few months of aging, the wine was bottled unfiltered to preserve the specific characteristics of the Cunoise.

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

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 freshness 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

283 cases

LA GARDE

3 to 5 years