

PIAUGIER

GIGONDAS

Domaine de Piaugier

GIGONDAS

MARC AUTRAN & FILS RIÉTAIRES RÉCOLTANTS À SABLET, FRANCE

WINE ENTHUSIAST

JEB DUNNUCK

92 points Wine Spectator

94 points

93 points

PIAUGIER Domaine en Vallée du Rhône

GIGONDAS DE PIAUGIER 2019

AOC Gigondas, Vallée-du-Rhône, France.

With his wife Sophie, Jean-Marc Autran cultivates 3,5

hectares of the famous AOC GIGONDAS.

LE VIN

Made from forty to sixty years old Grenache, Syrah and Mourvèdre, this wine with its dark berry aromas and hints of white pepper has all the power of a typical Rhône Valley wine. The alliance of an excellent terroir and soft ageing assures great complexity and intensity.

LES CÉPAGES

Grenache noir 65%, Mourvèdre 20%, Syrah 15%

LE TERROIR

Gigondas lands are located on the *Plateau*, soils of clay, sand and limestone.

LA VINIFICATION & L'ÉLEVAGE

Grapes are harvested by hand at the end of September and early October. After one month of maceration in concrete tank built by Jean-Marc's greatgrandfather in 1947, the wine is moved to the barrels cellar, and transferred to *Foudre* of 30 hectoliters. It will slowly age for two winters before bottling. Oak *Foudres* allow the tannins to be gently integrated to the wine, revealing elegance and subtility.

LE MILLÉSIME

Perfect sanitary conditions characterized the 2019 vintage. After a difficult and low yield in 2018, this vintage has been received with great enthusiasm. The magnificent weather that lasted throughout the month of September allowed the berries to reach full maturity. The year 2019 certainly offers a very great vintage.

LA DÉGUSTATION

"Curls of dark chocolate, shaved cinnamon and truffle lend a spicy, smoky intensity to fresh, cutting red plum and raspberry flavors here. Full bodied and high impact in flavor, it's a juicy, lusciously concentrated blend of organically farmed Grenache, Mourvèdre and Syrah that's ready to drink now but likely to improve further through 2030 at least." – Anna Lee C. lijima

"Vibrant, with a fresh core of cherry and cassis notes backed by anise, applewood and garrigue hints through the finish. Nice underlying juiciness throughout. Best from 2022 through 2029." — James Molesworth

LA GARDE | 15 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 - <u>PIAUGIER.FR</u> **PROPRIÉTAIRES - RÉCOLTANTS - SABLET - GIGONDAS - CÔTES DU RHÔNE**