

PIAUGIER

Domaine en Vallée du Rhône

RÉSERVE ALPHONSE VAUTOUR 2015

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

La Réserve Alphonse Vautour

Without a doubt the most accomplished wine of PIAUGIER

LE VIN

Alphonse Vautour is Jean-Marc Autran's great grandfather. Entrepreneur and visionary, he favored the cultivation of the vine and developed the bulk wine trade. He first vinified his wine in his cellar in Ténébi, at the top of the hill of Les Brigières, where he owned his house as well as 6 hectares of vines. At the end of his life, after several years of hard work, he built a cellar in the village, on the edge of a busy road. Jean-Marc still uses the cellar built by his grandfather and has enlarged it so that it can meet the space constraints of selling in bottles. As a tribute to his grandfather, Jean-Marc wanted to dedicate this wine to him.

LE TERROIR

This wine is made from a selection of the oldest vines on the estate, planted by Alphonse Vautour in the 1940s. The old Grenache Noir vines are carefully cultivated with respect for this very special terroir considered by geologists to be an anomaly of nature. The soil is mostly made up of clay and benefits from a privileged exposure at an altitude of almost 300 meters.

LA VINIFICATION & L'ÉLEVAGE

The grapes, after being selected and picked by hand, are destemmed and sent to a concrete tank where they will macerate from three weeks to one month depending on the year. Once the maceration and fermentations are complete, the wine is racked and sent to our oldest barrel in the underground cellar. The constant temperature all year round as well as the hygrometry of the cellar provide the ideal conditions for maturing. The Alphonse Vautour Reserve will be aged there for several years before being bottled and offered to our discerning customers.

LE MILLÉSIME

Concerned about the rainy episodes that we experienced during the harvest, the rainfall did not cause any sanitary problems. On the contrary, the lack of water in some plots allowed the grapes to regain some volume. The end of the harvest took place without any bad weather, with a generous sunshine which allowed us to push the grapes to full maturity and to harvest them at their optimum. For our greatest pleasure, quantity and quality were at the rendezvous allowing superb blends. The 2015 vintage is undoubtedly characterized as a vintage of wines for aging with good acidity and tannins of great flexibility.

LA DÉGUSTATION

On the palate, we find this ripe side, but without heaviness or too much alcohol. The tannic mass is sometimes disconcerting, combining finesse and smoothness, all signs of a great vintage. The fruit remains pure even if slightly erased after several years in bottle. Despite the richness of the vintage the balance is perfect. This is due to gentle and very carefully monitored extractions. This classic is a must for its top-of-the-range character. Connoisseurs will find the assertive generosity of Grenache noir combined with the deep Mourvèdre.

LES CÉPAGES

Grenache noir 80% | Mourvèdre 20%

LE POTENTIEL DE GARDE

15 to 20 years

LA PRODUCTION

370 cases

DOMAINE DE PIAUGIER

75, ROUTE DE CARPENTRAS – 84110 SABLET – FRANCE

Tel. +33(0)4.90.46.96.49 | info@piaugier.fr | www.piaugier.fr

