



PIAUGIER

Domaine en Vallée du Rhône

GIGONDAS DE PIAUGIER 2021

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

The soils of the Gigondas *Plateau* are mainly composed of clay-loam alluvium. The vines have an average age of 40 years.

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 great-grandfather 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 subtlety.

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

A deep ruby-red color; a nose revealing aromas of black fruits, licorice and sweet spices; a palate complex, yet fresh and gourmet. The tannins are fine and always very elegant. The finish is voluminous and leaves us with a lovely sensation of freshness.

LA GARDE | 15 years



CERTIFIÉ PAR FR-BIO-01
AGRICULTURE FRANCE