

PIAUGIER

Domaine en Vallée du Rhône

SABLET BLANC 2021

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



Le *Sablet Blanc* de PIAUGIER
one of the winery's flagship wines

LE VIN

Jean-Marc Autran was one of the first winemakers of Sablet Appellation who over twenty years ago decided to age the white wine in barrels from Burgundy. He started the vinification of his white Sablet in 1992 with white Grenache and Viogniers. Roussanne and Marsanne will be planted and blended thereafter.

LES CÉPAGES

Grenache Blanc 30%, Viognier 30%, Marsanne 15%, Roussanne 15%

LE TERROIR

Vines of about thirty years old, planted on several sandy soils: hill of *Cheval Long*, village of Sablet and *Plan de Dieu*.

LA VINIFICATION & L'ÉLEVAGE

The grapes, only picked by hand in the morning, are sent in whole bunches by grape variety to the pneumatic press for a 6-hour skin maceration. They are then pressed and transferred to oak casks. The alcoholic fermentation will start in barrels and will end 10 months later. All grape varieties are picked, vinified and aged separately. The grapes are all blended in stainless still tanks before being bottled, usually in July.

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

The aromatic is powerful, very floral (white flowers) and fruity (apricot and sweet almond). The attack in mouth is supple with a great amplitude, on candied fruits, exotic fruits and citron. Unctuous, the *Sablet Blanc* envelops the palate with a nice freshness and a nice bitterness on the finish.

LES ACCORDS METS ET VINS

Delicate and comforting, the *Sablet Blanc* will go well with spring pies (asparagus and goat cheese), or a sauté of poultry with mushroom cream. In winter, the *Sablet Blanc* will refresh your taste buds with a stew of foie gras from the Landes region. Also, our white wine can easily be enjoyed during your aperitif, as well as through out the meal.

LA GARDE | 5 years