



PIAUGIER

Domaine en Vallée du Rhône

LES BRIGUIÈRES 2019

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



Les Briguières

A true signature wine

LE VIN

Les Briguières is the name of a hill located south of the village of Sablet (AOP) on the border of the Gigondas vineyard (AOP). It is in his cellar located on this hill that Alphonse Vautour, Jean-Marc Autran's great-grandfather, started to vinify his grapes. A true signature wine, Jean-Marc Autran has built his style and reputation with this blend of Grenache noir and Mourvèdre. A powerful wine with a certain elegance.

LES CÉPAGES

Grenache noir 80% | Mourvèdre 20%

LE TERROIR

The fifty year old vines are cultivated in harmony with this very special terroir, considered by geologists as an anomaly of nature: a place where there is a significant amount of clay, while the surrounding area is mostly sand. Moreover, these parcels benefit from a privileged exposure, protected from the wind and at an altitude of almost 300 meters.

LA VINIFICATION & L'ÉLEVAGE

The grapes are picked entirely by hand, destemmed and transferred to concrete vats. Maceration usually lasts three weeks. Once the grapes have been de-vatted and pressed, the wine is put into old 600-liter oak barrels called demi-muids. *Les Briguières* will be aged for two winters in ideal conditions. Indeed, the underground cellar of the winery provides a constant temperature of about 12° C throughout the year as well as a perfect hygrometry.

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

This blend of Grenache noir and Mourvèdre is surprising. The color is deep and intense. At first rustic, its aromas slowly open up to give scents of black cherries, raspberries and blackberries. In the mouth the wine is yummy and silky, with relatively present and structured tannins. We find the roundness and generosity of the Grenache noir as well as the key markers of southern Rhône wines: richness and complexity. It is recommended to open the bottle a few hours before tasting.

LA PRODUCTION

860 cases

LE POTENTIEL DE GARDE

10 to 15 years. It can already be consumed but will definitely improve after a few years in your cellar.