

PIAUGIER

Domaine en Vallée du Rhône

LE GRENACHE 2020

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

LE GRENACHE DE PIAUGIER is Piaugier's last release. Maude, Jean-Marc Autran's eldest daughter, wanted to highlight the estate's whites with the creation of a cuvée made from white Grenache grapes only.

LE VIN

The white Grenache grape variety is derived from a white mutation of the black Grenache, which originated in the provinces of Barcelona. After tasting years after years the Grenache Blanc barrel we are using to elaborate the Sablet Blanc, Maude has always wanted to make a 100% Grenache Blanc. In the Rhône, people tend to forget this variety that is often found in white Châteauneuf-du-Pape.

LE TERROIR

These 30-year old vines are planted on the slopes of *Cheval Long* in Sablet (AOP), made from sandy soils with limestone. Grenache Blanc is a difficult varietal to cultivate. Indeed, it is sensitive to coulure, grey rot and mildew. Once it has passed these challenges in the vineyard, Grenache Blanc is a jewel in the cellar, undoubtedly making great white wines to enjoy.

LA VINIFICATION & L'ÉLEVAGE

The grapes are harvested by hand, in the morning only. After being destemmed, a skin maceration is done for a few hours before pressing. The juices are then barreled in one-wine oak casks. We use the Viognier barrels to wrap the Grenache Blanc in a delicate velvet of fragrance. The wines are "bâtonné" during the fermentation and will age for two winters before bottling.

LE MILLÉSIME

2020 is a sunny vintage, but not a scorching one. And contrary to what the heat wave could have led us to believe, 2020 is a vintage full of freshness and finesse. The very deep color of the wines reflects a sunny vintage, however the alcohol levels are reasonable, the acidity good and the aromatic framework suppleness and balance.

LA DÉGUSTATION

Grenache Blanc is delicate, pure and intense. Long in the mouth, it shows a beautiful amplitude. With good bitterness, it is a delicate balanced white wine, with a nice body giving him ageing potential for sure.

LES ACCORDS METS ET VINS

LE GRENACHE BLANC DE PIAUGIER will ideally pair with a *Cream of pumpkin soup, shellfish and smoked duck breast*; accompany a *Carpaccio of Codfish*; or will go very well with a *Lamb tagine with dried apricots*.

LES CÉPAGES

Grenache Blanc 100%

LE POTENTIEL DE GARDE

5 à 10 ans

LA PRODUCTION

116 cases



91 points WINEENTHUSIAST



DOMAINE DE PIAUGIER

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