



PIAUGIER

Domaine en Vallée du Rhône

SABLET ROUGE 2022

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

The unavoidable *Sablet Rouge* de PIAUGIER
to be enjoyed without moderation!

LE VIN

PIAUGIER is located in Sablet, south of the Rhône Valley. Son and grandson of winemakers, Jean-Marc Autran and his wife Sophie, cultivate about 70 acres of vines spread over sixty plots on the Sablet and Gigondas appellations. The Sablet Rouge is the result of blending several of these parcels, with vines aged between 35 and 45 years.

LES CÉPAGES

Grenache Noir 80%, Syrah 20%

LE TERROIR

Several sandy terroirs in Sablet, with soils made up of sandy-loam colluvial scree.

LA VINIFICATION & L'ÉLEVAGE

The Grenache and Syrah, picked by hand, are vinified separately after being destemmed. Maceration takes place in concrete tanks built by Jean-Marc's great-grandfather in 1947. Maceration usually lasts between 2 and 3 weeks. Then the grapes are pressed and blend together for ageing. Le Sablet Rouge is aged for 18 months in concrete tanks.

LE MILLÉSIME

With its extreme heat and lack of water, 2022 is undoubtedly a vintage to remember. The challenge was undeniable. We had to adapt not only to the drought and heatwave, but also to the saving rains that fell just before the first pruning strokes. So we had to be patient to let the grapes ripen. Nevertheless, the early harvest turned out to be very promising; an astonishing vintage that ended up being more luminous than sunny.

LA DÉGUSTATION

Very nice aromas of red fruits, the palate is supple and balanced. The tannins are delicate and already integrated into the wine.

LES ACCORDS METS ET VINS

Le *Sablet Rouge* will gladly accompany grilled red meats and salads in summer. In winter, this Cuvée will go perfectly with lamb, savory pies or all dishes rightly spiced.

LA GARDE | 10 years



CERTIFIÉ PAR FR-BIO-01
AGRICULTURE FRANCE