

# PIAUGIER

Domaine en Vallée du Rhône

## LA GRANGE DE PIAUGIER 2020

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

Domaine de Piaugier is located in the medieval village of Sablet in Provence. Jean-Marc and Sophie Autran are the fourth generation to run the family business, recently joined by Maude, the fifth generation of winemakers!

### LE VIN

La Grange de Piaugier is a Côtes-du-Rhône wine made with young vines planted in Sablet (AOC Côtes-du-Rhône Villages). The age of the vines are about 10 to 20 years old.

### LES CÉPAGES

Grenache noir 90%, Syrah 5%, Carignan 5%

### LE TERROIR

To elaborate this wine, we use our young vines planted in the Appellation of Sablet (AOC Côtes-du-Rhône Villages). The selection comes from several parcels of vines with traditional grape varieties: a predominance of Grenache noir, blended with complimentary plantings of Syrah and Carignan.

### LA VINIFICATION & L'ÉLEVAGE

The grapes are hand picked and destemmed once they arrive at the winery. All the grape varieties macerate together for about a week in our concrete vats built in 1947 by Jean Marc's great-grandfather. After pressing, the wine is transferred back in concrete tanks for maturation. It will stay there for several months before being bottled, usually after the winter.

### 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

A friendly and direct style wine, with floral notes and light spices. Tannins are light and discreet, making this of great drinkability. An unequivocal everyday wine!

### LES ACCORDS METS ET VINS

This silky wine with aromas of garrigue and black pepper is pure drinking pleasure. Good as an aperitif on its own, it also goes well with grills and pasta dishes, and charcuterie!

**LA GARDE** | 2 to 3 years

