

# PIAUGIER

Domaine en Vallée du Rhône

## LE VIOGNIER 2019

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

LE VIOGNIER DE PIAUGIER: a single varietal white wine, made from the prestigious Northern Rhône Valley grape.



### LE VIN

Widely planted in the Rhône Valley, the Viognier grape is vinified as a single varietal in the North of the appellation, but is mainly blended in the South. Viognier is a very aromatic grape and highly qualitative when mastered. After the success of his Sablet Blanc, Jean-Marc Aufran always striving for something new, has decided to challenge himself: vinifying and ageing Viognier apart and differently from his other white grapes. Piaugier's Viognier is extraordinary perfumed and shows a supple and creamy texture. It is definitely a white wine with a lot of body.

### LE TERROIR

Viognier grapes come from Sablet appellation vines, planted on sandy soils with clay and limestone.

### 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 350-liter oak casks. A slow fermentation will start. The wines are "bâtonné" as the Burgundy style, in order to put the lees in suspension and to bring matter to the wine. Le Viognier will age for twelve months in new oak barrels.

### 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

With its golden color and very fragrant nose, this wine has a great aromatic complexity. We can subtly distinguish aromas of yellow fruits (peach, apricot, quince), but also fresh flowers (iris, acacia). In the mouth, the Viognier is fine although creamy and unctuous. It is definitely a wine of high quality, balanced with an admirable depth.

### LES ACCORDS METS ET VINS

Le Viognier de Piaugier will perfectly go with fresh dishes such as fish carpaccio. It will also accompany grilled vegetable dishes a la plancha!

### LES CÉPAGES

Viognier 100%

### LE POTENTIEL DE GARDE

5 to 10 years

### LA PRODUCTION

320 cases



### DOMAINE DE PIAUGIER

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