

PIAUGIER

Domaine en Vallée du Rhône

SABLET BLANC 2023

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



Le *Sablet Blanc* de PIAUGIER
one of the winery's flagship wines

LE VIN

Jean-Marc Autran was one of the first winemakers of Sablet Appellation who twenty years ago decided to age the white wine in barrels from Burgundy. He started the vinification of his white Sablet in 1992 with white Grenache and Viognier. Roussanne and Marsanne will be planted and blended thereafter.

LES CÉPAGES

Grenache Blanc 45%, Viognier 35%, Roussanne 12%, Marsanne 8%,

LE TERROIR

Vines of about thirty years old, planted on several sandy soils: hill of *Cheval Long*, *Gravillas* and *Plan de Dieu*.

LA VINIFICATION & L'ÉLEVAGE

The grapes, only picked by hand in the morning, are sent in whole bunches by grape variety to the pneumatic press for a 6-hour skin maceration. They are then pressed and transferred to oak casks. The alcoholic fermentation will start in barrels and will end 10 months later. All grape varieties are picked, vinified and aged separately. The grapes are all blended in stainless still tanks before being bottled, usually in July.

LE MILLÉSIME

The year 2023 will be marked by a disparate viticultural season and a vintage shaped by uneven weather conditions: with a dry and hot Winter, then a rainy Spring favoring Mildew outbreaks, and finally a dry and windy Summer, causing the vines significant water stress. A versatile year, which reminded us of the importance of different terroirs. Nevertheless, appropriate viticultural work enabled the grapes to reach excellent ripeness. As a result, the vintage is very fruity, with notes of strawberry and black cherry. The tannins are already silky and well-balanced. The palate is structured and persistent. An undoubtedly gourmet vintage.

LA DÉGUSTATION

The aromatic is powerful, very floral (white flowers) and fruity (apricot and sweet almond). The attack in mouth is supple with a great amplitude, on candied fruits, exotic fruits and citron. Unctuous, the *Sablet Blanc* envelops the palate with a nice freshness and a nice bitterness on the finish.

LES ACCORDS METS ET VINS

Delicate and comforting, the *Sablet Blanc* will go well with spring pies (asparagus and goat cheese), or a sauté of poultry with mushroom cream. In winter, the *Sablet Blanc* will refresh your taste buds with a stew of foie gras from the Landes region. Also, our white wine can easily be enjoyed during your aperitif, as well as through out the meal.

LA GARDE | 5-7 years



CERTIFIÉ PAR FR-BIO-01
AGRICULTURE FRANCE