



PIAUGIER

Domaine en Vallée du Rhône

SABLET BLANC 2022

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

Le Sablet Rosé de PIAUGIER Summer freshness!



LE VIN

We owe this lovely Rosé to Jean-Marc Autran's wife Sophie. Indeed, tired of not being able to enjoy a Rosé wine without moderation during the long summer evenings in Provence, Jean-Marc finally conceded her a small production of this seductive refreshment. A victim of its own success, this Rosé is quickly sold out before summer had even begun. As a result, it is now produced mainly under reservation, and the rare cancellations only make connoisseurs happy.

LES CÉPAGES

Cinsault 60%, Mourvèdre 30% and Syrah 10%

LE TERROIR

Young vines around twenty years old, located on the sandy terroirs of Sablet.

LA VINIFICATION & L'ÉLEVAGE

The grapes are picked by hand, very early in the morning to preserve their freshness and fruity aromas. On arrival at the winery, the grapes are separated from the stalks by the de-stemming process, then transferred directly to the pneumatic press for direct pressing. Each grape variety is picked and pressed separately. Assemblage takes place once pressing is completed. The wine is kept for several months before being bottled in the Spring.

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. 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

A blend of Cinsault, Mourvèdre and Syrah, "the Côtes-du-Rhône Villages Sablet Rosé is a pale, copper-tinged rosé that combines ripeness and heft with spice and spine. Hints of cinnamon, cumin and allspice appear on the nose alongside notes of peach and melon, while the medium-bodied palate is round and expansive, yet structured around a firm core, with a bright beam of acidity and lingering brine notes on the finish." – Joe Czerwinski.

LES ACCORDS METS ET VINS

This well-structured, fresh Rosé is the perfect accompaniment to summer aperitifs and meals with beloved ones.

LA GARDE

Structured, this Rosé will undoubtedly improve with age. So don't hesitate to keep it for a few months, or even longer, if you don't feel like savoring it before then. Enjoy!