



# CHATEAU PIGOUDET

AOC Coteaux d'Aix-en-Provence  
White

**DVP**

DOMAINES  
ET VINS DE  
PROPRIÉTÉ



## PRESENTATION

Located north of Aix-en-Provence, Château PigouDET is a flagship estate of the Coteaux d'Aix-en-Provence. Its vineyards, bathed in sunlight and swept by the Mistral, enjoy a climate ideal for crafting fresh, refined wines. The estate practices sustainable viticulture, managing soils with care and using limited inputs. Night harvesting ensures that grapes retain their delicate aromatics and freshness. Renowned for its elegant rosés, the estate also produces subtle whites and well-balanced reds. The wines reveal notes of red berries, citrus, and white flowers, and reflect the vibrancy and charm of the Provençal terroir.

## VARIETALS

Rolle 67%, Sauvignon blanc 33%

## TERROIR

Clay-limestone soil.

## IN THE VINEYARD

Sustainable viticulture is practiced with respect for the natural environment. Soil is lightly tilled to promote root development and microbial life. Canopy management is precise to optimize sun exposure and aeration. Yields are controlled for concentration and freshness. Grapes are mechanically harvested at night to preserve aromatic purity and natural acidity.

## HARVEST

Night harvest, mechanically picked.

## WINEMAKING

Grapes are harvested at night and undergo a 15-day cold settling process, including 48 hours of cold skin-contact maceration. Fermentation is conducted in stainless steel tanks at a controlled temperature of 14°C to retain aromatics and freshness.

## AGEING

Aged in stainless steel tanks under a protective atmosphere at 14°C throughout the year to maintain aromatic clarity and texture.

## SERVING

Serving temperature: 12°C

## AGEING POTENTIAL

2 to 3 years

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



# CHATEAU PIGOUDET

AOC Coteaux d'Aix-en-Provence  
White

**DVP**

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

## TASTING

Visual appearance

Brilliant golden-yellow robe with green reflections, offering a bright and luminous appearance.

At nose

The first nose is indulgent, with aromas of candied fruits and preserved citrus peel. Upon aeration, floral notes emerge, with a touch of lemon zest adding freshness.

On the palate

The attack is marked by vibrant freshness, followed by complex exotic fruit flavours. The finish brings out subtle mineral and iodized notes, offering tension and salinity.

## FOOD PAIRINGS

Surprisingly youthful and vibrant, this white has excellent ageing potential. It pairs beautifully with veal blanquette, a traditional bouillabaisse, or lobster à l'armoricaine. A refined companion for flavourful, well-crafted cuisine.

## PRODUCTION VOLUME

293 000

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.