

ROC DE PUISSEGUIN - LE VIEUX PIGEONNIER 2022

AOC Puisseguin-Saint-Emilion, Bordeaux, France

PRESENTATION

Created in 1938, Roc de Puisseguin takes its name from the rocky soils that shape the landscape and give the wine its character. As an emblem of the appellation, it delivers a powerful yet elegant style, marked by the balance between fruit richness, structure and finesse.

THE VINTAGE

An exceptional vintage. Despite the summer heat and scarce rainfall, the harvest was of outstanding quality, producing wines that are both sun-drenched and refined.

TERROIR

Puisseguin is located opposite the Saint-Emilion plateau. The appellation covers approximately 760 hectares. Located on clay-limestone soils, they allow the production of full-bodied and complex wines that have good aging potential.

IN THE VINEYARD

Grape selection begins as early as summer, with vineyard monitoring combining infrared analysis (FOSS technology) and berry tasting. This precision ensures optimal and carefully timed harvesting.

WINEMAKING

Traditional approach: fermentation in stainless steel vats with selected yeasts to respect the expression of the varieties. Gentle pump-overs at the start of fermentation allow the extraction of fine tannins and color, in the style of a tea infusion, ensuring balance without bitterness. Malolactic fermentation occurs naturally, softening the acidity for a smoother mouthfeel.

AGEING

Our wines benefit from an alternative ageing process, designed to preserve the freshness of the fruit and highlight the identity of the terroir. The goal is to bring roundness, suppleness and balance, without overwhelming the wine with excessive oak. A modern, qualitative approach that produces accessible, elegant wines, true to their origin.

Contains sulphites.





SERVING

16-18°C translates to "16-18°C" in English.

TASTING

The deep, brilliant color opens with expressive aromas of ripe black fruits lifted by a touch of sweet spice. The palate is ample and fleshy, with fine density supported by supple, well-integrated tannins. The balance of power and roundness creates harmony, while the long, persistent finish confirms the wine's generous and elegant character.



Vignerons de Puisseguin Saint-Emilion
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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



FOOD PAIRINGS

This wine pairs beautifully with roasted or sauced meats such as beef tournedos or duck confit. It also complements mature cheeses and traditional dishes of character, where its richness and roundness fully express themselves.



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