CHATEAU PIGOUDET

AOC Coteaux d'Aix-en-Provence
Rosé

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
Grenache 46%, Cinsault 26%, Syrah 17%, Cabernet 11%

TERROIR
Clay-limestone soil.

IN THE VINEYARD
Soil is lightly tilled to encourage root depth and maintain soil health. Sustainable vineyard practices are followed throughout the growing season, with careful canopy management and yield control. Grapes are mechanically harvested at night to preserve freshness and aromatic purity.

HARVEST
Night harvest, mechanically picked.

WINEMAKING
Night-harvested grapes are 100% destemmed, followed by a 15-day cold settling phase (juice with pre-fermentation at 0°C), then fermented at a controlled temperature of 14°C in stainless steel tanks.

AGEING
Aged in stainless steel tanks under a protective atmosphere at 14°C year-round to maintain aromatic precision and freshness.

SERVING
Serving temperature: 8–10°C

AGEING POTENTIAL
Enjoy all year long

TASTING
Classic Rosé displays a delicate hue with a salmon-pink tone and bluish highlights. The nose opens with citrus aromas such as pink grapefruit and a hint of candied sweets. On the second nose, more floral complexity emerges, evoking peony, hollyhock, and white flowers. On the palate, the fruity character shines through, dominated by vibrant grapefruit from start to finish. The wine closes on an elegant, fresh, and zesty note.

VISUAL APPEARANCE
Pale salmon with bluish tints, bright and limpid.

AT NOSE
Pink grapefruit, English candy, followed by floral notes: peony, hollyhock, and white blossom.

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.

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ON THE PALATE
Juicy and fruit-forward, marked by lively grapefruit flavours and a refreshing, elegant finish.

FOOD PAIRINGS
This rosé lives up to its name, classic and refined. Perfect alongside fresh summer salads or grilled white meats.

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