



Southern Rhône, Domaine de Piéblanc, Pallierouda, AOC Gigondas, Rouge

AOC Gigondas, Vallée du Rhône, France

Domaine de Piéblanc is an young estate created by wine lover Matthieu Ponson in 2014, at the bottom of the Mont Ventoux. He farms about 40 hectares, in appellations Ventoux, Gigondas, Beaumes de Venise and Cotes-du-Rhone, surrounded by olive trees (with which he produces his own olive oil!). Since 2020, the vineyard is farmed organically. Matthieu's goal is to produce precise and fruity wines, enhancing the sedimentary terroirs on which his vines are growing.

PRESENTATION

A singular wine for Gigondas lovers aged in both amphoras and oak barrels during 18 months. Only 3000 bottles per vintage.

LOCATION

60 years-old vines from the locality Pallierouda at the foot of the village of Gigondas.

A mixture of limestone, stony, marly soil on a terroir called Le Cône de la Font des Papes.

IN THE VINEYARD

Organic conversion.

Manual picking in 15kg crates – selection of grapes on sorting conveyor before destemming

WINEMAKING

48 h cold temperature maceration before fermentation. Fermentation (average 20 days) in temperature-controlled stainless-steel tanks with daily pumping.

AGFING

The Grenache is aged in 750l terra cotta jars and the Syrah in 450l oak barrels from Maison Chassin during 18 months.

VARIETALS

Grenache noir 70%, Syrah 30%

15° % VOL.

not contain milk or milk-based products.

SERVING

16°C/61°F

AGEING POTENTIAL

10 to 15 years, Over 15 years

TASTING

Fine nose opening up on slight notes of roasting such as mocha. The mouth is supple suggesting strawberry jam and liquorice. A velvet long and elegant finish.

FOOD PAIRINGS

Red meat, beef bourguigon, hamburger, truffles.





REVIEWS AND AWARDS

JEB DUNNUCK

2020:90 pts

Jeb Dunnuck



2020 : 92 pts **Decanter**



