

LES BRIGUIÈRES

AOC Côtes du Rhône Villages Sablet (Vallée du Rhône), Les Briguières, Red 2016



Jean-Marc Autran built the reputation of his winery with this wine - Les Briguières -, made from Grenache and Mourvèdre grapes.

THE WINE

Les Briguières is the name of a hill located south of the village of Sablet (AOP) at the edge of the vineyard of Gigondas (AOP). The terroir is mainly made up of clay which is unusual for the area. Grenache and Mourvèdre grapes are grown in harmony with this particular terroir considered to be an anomaly of nature. Respecting the terroir and seeking authenticity reflect the philosophy of PIAUGIER.

THE VINTAGE

2016 is undoubtedly one of the most beautiful vintages that the Rhône Valley has known since the beginning of the 21st century. Much less solar than 2015, 2016 was a cool year, resulting in fine and elegant wines with delicate and refined tannins. Balance is naturally ideal which makes it almost magical. The aging potential is without any doubt very promising.

TERROIR

Fief of the Autran family for 4 generations, it is in his cellar located on this hill that Jean-Marc's great-grandfather began to make his wine. Les Briguières vines are between 40 and 50 years old and benefit from a privileged exposure to almost 300 meters above sea level.

VINIFICATION

Picked entirely by hand, the grapes are destemmed once arrived at the winery. They macerate in concrete tanks for almost three weeks; then it is pressed and moved to oak barrels.

MATURING

Les Briguières will age in old "demi-muids" (600-liter oak barrels) for two winters.

VARIETALS

Grenache noir 80%, Mourvèdre 20%

TECHNICAL DATA

Production volume: 700 cases

AGEING POTENTIAL

10 to 15 years

TASTING NOTES

This ripe and elegant wine has the complexity and richness of a typical wine from the southern Rhône Valley. The color is deep and intense, the aromatic is complex, with aromas of kirch cherries. The palate is ample, tannins are nicely balanced. The finish is long and savoury. It can already be consumed but will definitely improve after a few years in the cellar.

