



CHATEAU PIGOUDET

AOC Coteaux d'Aix-en-Provence
Rosé

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

Grenache 30%, Syrah 25%, Cabernet 25%,
Cinsault 20%

TERROIR

Clay-limestone soil.

IN THE VINEYARD

The vineyard is managed sustainably, with soil maintenance through shallow tilling and natural cover crops. Canopy management is carefully monitored to balance ripening and yield. Mechanical harvesting is carried out at night to preserve freshness, reduce oxidation, and enhance aromatic expression.

HARVEST

Night harvest, mechanically picked.

WINEMAKING

Grapes are harvested at night and fully destemmed. After a 15-day cold settling phase (juice undergoes pre-fermentation at 0°C), fermentation takes place at a controlled temperature of 14°C in stainless steel tanks.

AGEING

Aged in stainless steel tanks under a protective atmosphere at 14°C throughout the year to retain aromatic precision and freshness.

SERVING

Serving temperature: 8–10°C

AGEING POTENTIAL

Enjoy all year long

TASTING

L'Oratoire Rosé reveals a pale salmon-pink robe with a slight orange hue and delicate candy-pink highlights. The nose is refined and elegant, offering bright aromas of peach, grapefruit, kumquat, and lemon. On the palate, the wine opens with a round, fruity texture, then gives way to a refreshing lift that leads to a mouthwatering, lively finish.

VISUAL APPEARANCE

Light salmon with orange glints and candy-pink reflections, clear and bright.

AT NOSE

Peach, grapefruit, kumquat, lemon – fresh and aromatic.

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

Fruit-forward and smooth at first, then vibrant and fresh, with a lingering, juicy finish.

FOOD PAIRINGS

This rosé packs a punch and offers ageing potential. It's a great match for Asian cuisine or dishes that play with sweet and savoury contrasts.

PRODUCTION VOLUME

293000

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