



# 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 50%, Syrah 33%, Cabernet sauvignon 17%

## TERROIR

Clay-limestone soil.

## IN THE VINEYARD

Sustainable vineyard management includes shallow soil tilling to support biodiversity, careful pruning, canopy management, and yield control to ensure balanced ripeness. Grapes are harvested at night to preserve aromatic freshness and avoid oxidation.

## HARVEST

Night harvest, mechanically picked.

## WINEMAKING

The grapes are fully destemmed and undergo a 15-day cold settling phase (juice with pre-fermentation at 0°C), followed by fermentation at a controlled temperature of 14°C in stainless steel tanks.

## AGEING

Fermentation and ageing take place in oak barrels for 6 months, giving the wine a unique profile that combines fruit and wood influence.

## SERVING

Serving temperature: 12°C

## AGEING POTENTIAL

3 to 5 years

## TASTING

Visual appearance

A bright, lightly intense salmon-pink colour with subtle bluish hues.

At nose

Still slightly marked by its barrel ageing (which will mellow in the coming months), the nose blends citrus aromas with delicate vanilla notes.

On the palate

Refined and elegant, the wine delivers subtle fruity and woody nuances. The finish is a delightful contrast of vanilla smoothness and citrus freshness.

## FOOD PAIRINGS

A surprising rosé vinified and aged in oak! It pairs wonderfully with grilled red meats, but also with more refined dishes like foie gras or shellfish, bringing both character and elegance to the table.

**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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## PRODUCTION VOLUME

293000

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