



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

## LOCATION

The Coteaux d'Aix-en-Provence Première from Château PigouDET comes from vineyards located in the Upper Durance Valley, at a relatively high altitude for the region. The parcels benefit from a preserved natural environment surrounded by forests and hills, bringing natural freshness. The influence of winds, especially the Mistral, ensures good vineyard ventilation. The varied exposures allow for slow and balanced ripening of the grapes. This setting gives the wine an elegant and harmonious profile. It balances ripeness and freshness. The natural surroundings play a key role in grape quality. They enhance aromatic precision. The result is a refined expression of the appellation.

Age of vines: 23 years old

## TERROIR

The terroir is mainly composed of clay limestone soils mixed with stones. This structure provides natural drainage and limits vine vigour. Limestone brings freshness, tension and finesse. Clay helps retain water during dry periods. Stones contribute to heat retention, aiding grape ripening. This balanced terroir is well suited to Mediterranean grape varieties. It produces wines that are both structured and elegant. The diversity of soils adds complexity. It enhances the wine's typicity. The overall result shows a balance between richness and freshness.

## IN THE VINEYARD

Château PigouDET manages its vineyard with a strong focus on environmental respect and grape quality. Vineyard practices aim to preserve biodiversity and soil life. Work in the vineyard is adapted to each vintage. Yields are controlled to ensure concentration and balance. Careful monitoring allows precise and reasoned interventions. The goal is to produce healthy and expressive grapes. This approach is part of a sustainable philosophy. It prioritises respect for both terroir and vine.

## HARVEST

The grapes are harvested at optimal ripeness to preserve the balance between aromatic richness and freshness. The harvest is carried out with care to protect the integrity of the berries. Depending on the parcels, harvesting methods may vary to respect each plot's characteristics. Careful selection of the grapes is carried out. The regional climate allows for ripe and healthy fruit. The vintage shows good generosity. This stage is crucial for the final quality. It determines aromatic precision and structure. Careful vineyard work ensures a solid foundation. It allows full expression of the terroir.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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## 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

Ageing continues in tanks for about 6 to 8 months. This helps refine texture and stabilise aromas. The aim is to maintain an accessible and precise profile. The wine gains coherence without losing freshness. This approach respects the wine's identity. It highlights its Mediterranean character.

## SERVING

Serving temperature: 8–10°C

## AGEING POTENTIAL

Enjoy all year long

## TASTING

The Coteaux d'Aix-en-Provence Première from Château PigouDET shows a bright colour and an expressive nose of fresh red fruits, peach and floral notes. With aeration, hints of citrus and white fruits appear. On the palate, the wine is fresh, balanced and delicate. The texture is smooth and pleasant. The wine is driven by lively acidity. Flavours extend into a clean and harmonious finish. It stands out for its finesse and drinkability. The wine offers an elegant Provençal style. The tasting is both refreshing and enjoyable.

## FOOD PAIRINGS

This wine pairs perfectly with fresh and flavourful cuisine. It matches light dishes, composed salads and Mediterranean recipes. Its freshness also allows it to pair with slightly sweet flavours. It can be enjoyed with citrus salmon tartare, grilled chicken salad with herbs and apricot tart. These pairings highlight its balance and freshness. The wine enhances flavours without overpowering them. It fits naturally into convivial dining. Its versatility makes it an ideal companion. It invites a simple and elegant tasting experience.

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