

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# CHATEAU PIGOUDET

AOC Coteaux d'Aix-en-Provence  
Red**PRESENTATION**

Nestled in the shadow of the Sainte-Victoire massif, the Château Pigoudet vineyard is the northernmost in the Coteaux d'Aix-en-Provence appellation. With its 40 hectares of vineyards, facing due south at an altitude of 400 meters, it enjoys an exceptional location that greatly contributes to the success of its harvests. For several years, Château Pigoudet has restored its focus on nature and the environment and has embarked on a sustainable viticulture approach that emphasizes the use of "organic fertilizers" and advocates for the sparing treatment of vines on a case-by-case basis.

**VARIETALS**

Cabernet sauvignon 50%, Syrah 50%

**TERROIR**

Clay-limestone soil.

**HARVEST**

Night harvest, mechanical picking.

**WINEMAKING**

Night harvest - fermentation at 25°C.

**AGEING**

50% of the production is aged in 22 to 24-month-old barrels, 50% in stainless steel tanks.

**SERVING**

16-17°C

**AGEING POTENTIAL**

3 to 5 years

**TASTING**

The Chapelle Rouge vintage has a fairly intense robe, tending towards ruby. There are also hints of garnet. The nose reveals a fine scent of ripe Cabernet. Compote-like, complex, and elegant. The second nose brings wafts of confectionery, smoky notes. And even hints of cocoa with a touch of praline. On the palate, the attack is quite bold. The same aromas as on the nose are present, with a slightly spicier accent and a finish with woody and more structured notes.

**FOOD PAIRINGS**

A vintage with great potential that will improve with time. It will be perfect to accompany some delicious meat in sauce.

**PRODUCTION VOLUME**

293000

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

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.