

Cuvée PIGOUDET La Chapelle



Cuvée available in 75cl, 150cl

PALMARES



Vintage 2016

Médaille d'Argent au Concours des Vins d'Aix-en-Provence

Vintage 2015

Médaille d'Or au Concours des Vins de Provence

Médaille d'Argent au Concours Général Agricole

Sélection Guide Hachette

Vintage 2014

Médaille de Bronze au Concours Général Agricole

A pleasure for your senses

Colour:

Pale salmon, very pale.

Perfume :

First aroma: acidity, mandarine, flowery. Second aroma: complex, floral, peony, hollyhock, white flowers.

Taste :

Perfect balance between acidity and ripeness. Nice aromatic persistence, traces of citrus fruits, grapefruit, ananas. Remarkable length. Spicy finale.

Goes with almost every meal. Very good with Thai food.

More information

Grapes :

40% Cinsault, 25% Cabernet Sauvignon, 20% Syrah, 15% Grenache

Soil :

The soil is a mixture of clay and chalk with a gravel consistency.

Location :

At altitude, in the extreme north-east of the appellation Côteaux d'Aix-en-Provence. Vineyards facing south, with a slight slope, protected on the north by a rock barrier.

Vinification / Maturing :

Harvest at night only. The juices come from direct pressing, and then are kept on lees to 0 ° C for 7 days. This process allows to preserve the first aromas, which release opulence and aromatic molecules during alcoholic fermentation.

Fermentation at 14°C in temperature controlled stainless steel tanks, maturing, and bottling after a light filtration.

The cuvée La Chapelle stands out due to its volume and its structure. A hint of natural carbon guarantees its aromatic freshness.