

# Cuvée PIGOUDET La Chapelle



## A pleasure for your senses

### *Colour :*

Golden reflection pale, very brilliant.

### *Perfume :*

Fine with complexity, elegant, mineral and flowery

### *Taste :*

Fine and elegant, nice structure.  
Fresh, citrus fruits, balance and length.

### *Accompaniment:*

Calf, poultry, fish.

## More information

### *Grapes :*

50% Sauvignon, 35% Ugni blanc, 15% Rolle

### *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 :*

Pressing after 72 hours of skin contact. The juices are then 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 structure. A hint of natural carbon guarantees its aromatic freshness.*

## PALMARES



### Vintage 2016

**Médaille d'Or au Concours Général Agricole**  
**Médaille d'or au Concours des Vins de Provence**

### Vintage 2015

**Médaille d'Or au Concours des Vins de Provence**