

# CHÂTEAU PIGOUDET

Château Pigoudet is located in the mountains of Provence, in the extreme NE quadrant of the AOC Côteaux d'Aix en Provence. Here, Pigoudet's 100 acres of vineyards sit at 400 meters, with full southern exposure, protected by the strong Mistral winds that blow from the north by Mont Vautubiere.



Producing rosé wines from Grenache, Cabernet Sauvignon, Syrah and Cinsault—vines that benefit from the clay and chalk soils of Pigoudet—Château Pigoudet possesses the ideal climate that allows the grapes to gradually ripen so that they produce refreshing and aromatic wines.



Vinifying their rosé wines via direct press, Château Pigoudet uses natural yeast on fruit from 35-year-old vines that are sustainably farmed.

## “Premiere” Côteaux d’Aix en Provence



**Varietal/Blend:** Majority Grenache blended with Cabernet Sauvignon, Syrah, and Cinsault  
**Farming Practices:** low spray / organic manures  
**Altitude / Exposure:** slight southerly slope  
**Soil:** clay and chalk with gravels  
**Vine Training:** Cordon de Royat  
**Harvest Technique:** machine harvested at night  
**Year Vines Were Planted:** 2002  
**Yeast:** selected  
**Fermentation:** 48 hours of skin contact / fermented on lees for 7 days at very cold temperatures / each varietal is vinified separately before blending  
**Maturation:** 4-6 months in tank before blending  
**Sulfur:** total 84mg/L  
**Vegan:** no  
**Alcohol:** 13%  
**Fined:** casein fined  
**Filtered:** yes  
**Country:** France  
**Region:** Provence  
**Subregion:** Aix en Provence  
**Vineyard:** purchased fruit  
**Vineyard Size:** 40 ha  
**Production #s:** 4,000 cases