

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.

“Classic”



Côteaux d'Aix en Provence



Varietal/Blend: 35% Grenache / 35% Cinsault / 15% Cabernet / 10% Syrah / 5% Ugni blanc

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: direct pressing of fruit / 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: estate

Vineyard Size: 40 ha

Production #s: 4,000 cases