



# CHÂTEAU PIGOUDET

## PREMIÈRE ROSÉ

2023

VIN DE PROVENCE

**Appellation :** Coteaux d'Aix en Provence

**Soil :** Clay and Limestone

**Vinification:** Night harvesting, 15 days in stabulation (juice with pre-fermentation at 0°C) and fermentation temperature-controlled at 14°C in stainless steel tank

**Grapes :** Grenache Cinsault Syrah Cabernet

**Alcohol by vol :** 12.5%

### ROBE

The Première Rosé has a beautiful pale pink and brilliant colour with bluish reflections.

### TASTE

On the palate we find the same round and flattering style with a fresh attack dominated by fruity notes. The finish is clear on nice tangy zest.

### REWARDS

**Vintage 2023 :**

Silver medal at the Vins de Provence competition

**Vintage 2020 :**

Gold medal at the Vins d'Aix en Provence competition



### NOSE

The nose is flattering, expressive and fresh. With fruity notes of white peach, apricot or litchi.

### SOMMELIER'S ADVICE

A fresh and tasty rosé, of aperitif and pleasure.

**Vintage 2019 :**

Silver medal at the Vins d'Aix en Provence competition