

Our Domaines

AOP CÔTES DU RHÔNE - DOMAINE PIÉCAUD



The name "Piécaud" comes from the provencal language as Piecaud means "hot foot" in reference to the foot of the vine which are kept hot by the big round pebbles known as "Galets roulés". These big stones, very famous in Châteauneuf du Pape, store the heat during the day and reflects it during the night to allow those warm pebbles to help the grape ripen.

TERROIR

Round pebbles on red clays

GRAPE VARIETIES

Grenache 80%, Syrah 20%

WINEMAKING

Destalking 15 to 20 days vatting time, daily releases. Controlled temperature 28 to 30° C

AGEING

6 months in concrete tank

TASTING NOTES

The wine has a red cherry color with purple hints. Nose is powerful with prevailing red fruits notes including cherry, gooseberry with scrubland notes, thyme and rosemary. Good balance in mouth with lot of freshness and roundness. Tannins are well-matured and refined.

TASTING ADVICES

To enjoy now or can be kept 3 to 5 years. Serve at 16° - 18°C.

FOOD PAIRINGS

This wine will match with all Mediterranean dishes even spicy and will be even better older with sauce dish or game.