



PIGOUDET

CLASSIC ROSÉ



2024

VIN DE PROVENCE

Appellation: AOP 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

Alcohol: 12.5% alc by vol

Grapes: Grenache 35% Cinsault 35% Cabernet 20% Syrah 10%

ROBE



The color of Classic Rosé is quite clear, tending towards a salmon color with bluish reflections.

TASTE



On the palate we find the fruity side, with in particular the grapefruit exploding with flavors, from the attack to the final. This one will be elegant and fresh.

REWARDS



Vintage 2023 :

Gold medal at the Vinalies Internationales

Gold medal at the French Vinalies

Silver medal at the Concours Général Agricole

Vintage 2022 :

Gold medal at the Vinalies Internationales

Bronz medal at the Decanter World Wine Awards



NOSE



You will enjoy the nose with those citrus notes such as pink grapefruit and English candy. The second nose becomes more complex with floral essences like peony, hollyhock, or white flowers.

SOMMELIER'S ADVICE?

This cuvée definitely bears its name, offering a rosé of a pretty classicism. Serve with pretty summer salads or grilled white meats.

Vintage 2021 :

Bronze medal at the Decanter World Wine Awards