

# CHÂTEAU LE PIAT

## CÔTES DE BOURG 2022



### THE CONSULTANT'S ANALYSIS

The color is garnet with purple highlights. The nose is flattering, showing fresh wild berries. The attack is supple, well-rounded and silky. The well-ripened tannins are beautifully integrated into the texture and contribute to the wine's length. The finish is fresh and fruity.



MASSIE - LAVENU - BLANCHARD - BOCCHIO

### THE OWNER'S OPINION

One of the most accomplished vintages of Le Piat, thanks to the warm and dry weather conditions of the year, and also to the freshness of our clay soils, which helped preserve the balance of the grapes and gave rise to a wine with texture and great richness.

### JACQUES DUPONT SELECTION

Blackberry, liquorice, Zan violet candy palate, velvety tannins. Long finish. 15/20



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### THE ESTATE

An 18th-century Chartreuse, the estate has belonged to the Baillou family since 2010. It covers 13.50 hectares, including 7 hectares of vines in a single block, bordered by woods and meadows, and adjoining the "Le Moron" river in Tauriac (30 km from Bordeaux).

### THE TERROIR

**Climate:** Temperate oceanic.

**Soil type:** South-facing hillsides and clay-limestone plateau overlooking the Dordogne.

**Grape varieties:** 80% Merlot, 10% Cabernet Franc, 10% Malbec.

**Average vine age:** 33 years.

**Vineyard management:** Use of both traditional and innovative viticultural techniques adapted to the intrinsic characteristics of each vintage, with the aim of revealing the full potential of this fine terroir through the grapes each year, while minimizing environmental impact as much as possible.

**Environmental approach:** Certified High Environmental Value (HVE) level 3.

### THE 2024 HARVEST

**Harvest:** First half of September at optimal ripeness.

**Vinification:** Traditional in temperature-controlled stainless-steel tanks, with a three-week maceration period.

**Ageing:** 24 months in temperature-controlled stainless-steel tanks.

**Blending:** 80% Merlot, 15% Malbec, 5% Cabernet Franc.

### SERVING

Serve between 12°C and 14°C, after 30 minutes of opening, with grilled dishes, red meats, roast poultry, and cheese.