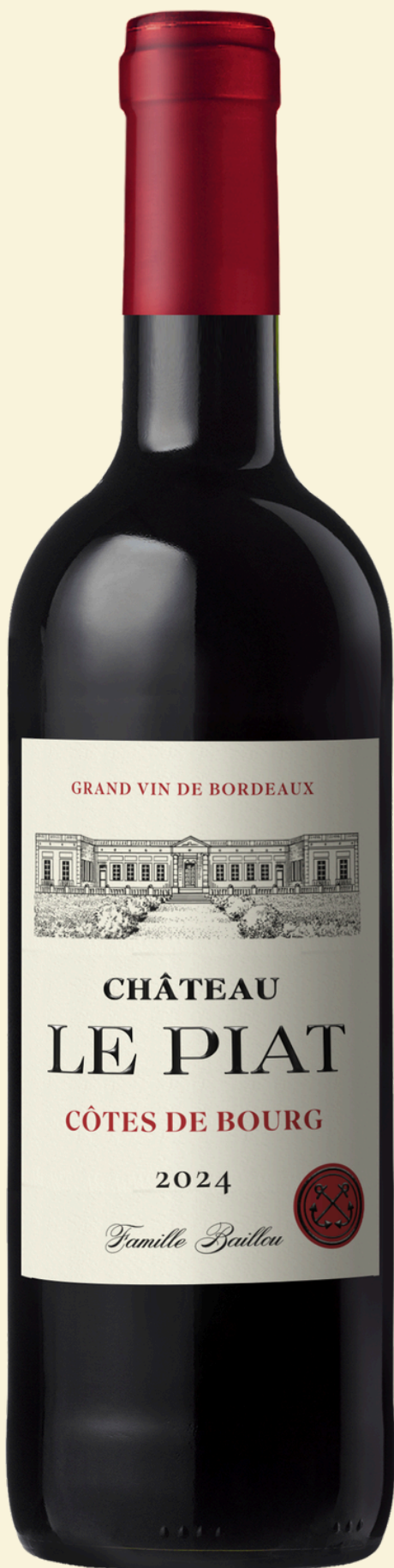


CHÂTEAU LE PIAT
CÔTES DE BOURG 2024



CHÂTEAU
LE PIAT



91-93 pts

Vivs Beck

"..un vin sapide et prometteur.."

90 pts

JANE ANSON
INSIDE BORDEAUX

"..À suivre de près.."

89-90 pts

JAMES SUCKLING.COM 

"..Fruité et juteux.."

88-90 pts

JEB DUNNUCK

"..une profondeur à toute épreuve.."

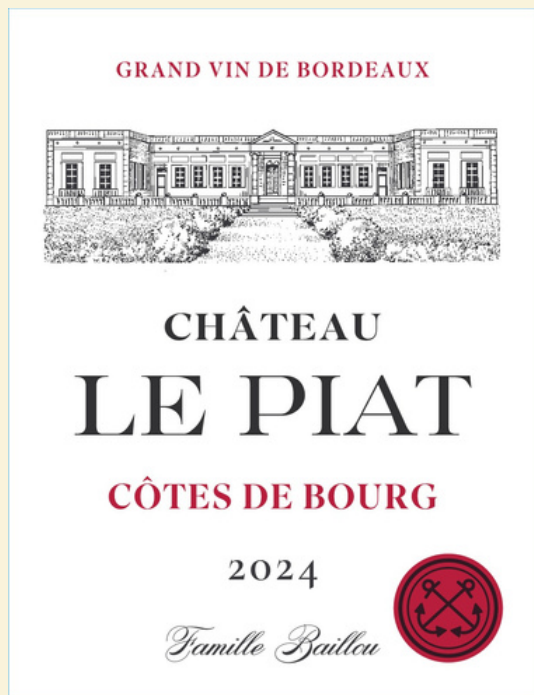
87-89 pts

• Antonio Galloni
vinOUS

"..un vin séduisant et aromatique.."

CHÂTEAU LE PIAT

CÔTES DE BOURG 2024



THE CONSULTANT'S ANALYSIS —

Le Piat 2024 seduces with an intense nose of peony, red fruits, and spices. On the palate, from

the attack, it is a straightforward wine carried by a fine tannic structure, thanks to the significant role of Malbec in the blend.



THE OWNER'S OPINION —

A challenging vintage due to weather conditions, but reassuring thanks to the resilience of the terroir and its ability to produce high-quality grapes. Careful parcel-by-parcel vinification has revealed an expressive and elegant wine for my very first vintage at Le Piat.



CHÂTEAU LE PIAT



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 types: Clay-limestone hillsides and plateau, located on a ridge overlooking the Dordogne.

Grape varieties: Malbec, Merlot, Cabernet Franc.

Average vine age: 33 years.

Vineyard management: The 7 hectares are divided into 16 homogeneous parcels according to their geomorphology, rootstocks, and clones. Vineyard practices are adapted to variations in vigor, including green fertilization, traditional and mechanical manual work, and refined pest management.

Environmental approach: Integrated Crop Protection (ICP), High Environmental Value certification (HVE 4).

THE 2024 HARVEST —

Harvest: September 30 and October 5, 2024, with both mechanical and manual grape sorting.

Vinification: Traditional in temperature-controlled stainless-steel tanks for Merlot. Whole-cluster fermentation in barrels by infusion in truncated ovoid-shaped barrels (under pressure) for Cabernet Franc and Malbec.

Ageing: 12 months, 50% in temperature-controlled stainless-steel tanks and 50% in fermentation barrels (first- and second-use barrels) made of fine-grained French oak.

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.



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