

CHÂTEAU LE PIAT
CÔTES DE BOURG 2025



CHÂTEAU
LE PIAT



92-93 pts

JAMES SUCKLING.COM 

"..Précis en bouche.."

89-91 pts

• Antonio Galloni
vinOUS

"..très élégant et raffiné.."

88-90 pts

JEB DUNNUCK

"..un profil harmonieux.."

88 - 90 pts

The Wine Cellar

"..Des arômes de cerises, de prunes,
d'herbes, de réglisse, de chocolat noir.."

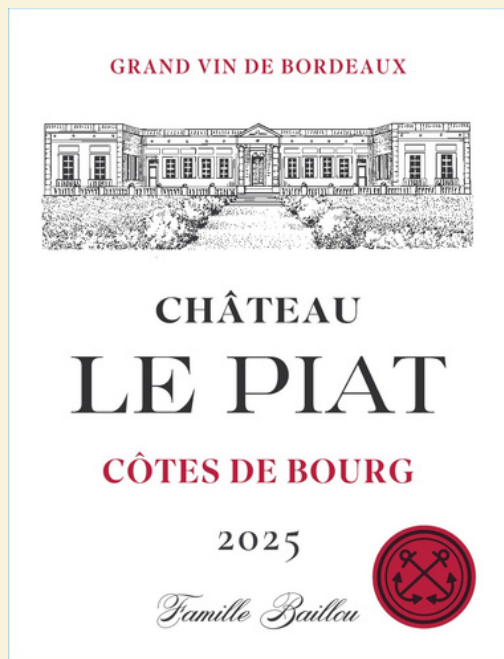
89 pts

Decanter

"..Idéal pour un verre en milieu de
semaine .."

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THE CONSULTANT'S ANALYSIS

A nose marked by aromas of fresh, crisp fruit, supported by subtle and perfectly integrated oak notes. The palate is appealing for its balance, harmonious texture, and vibrant fruit expression. Structured and fine, the wine offers a beautiful freshness with moderate power, combining elegance and balance.



MASSIE - LAVENU - BLANCHARD - BOCCHIO

THE OWNER'S OPINION

A remarkable vintage in which the freshness of our soils perfectly regulated the hot and dry weather conditions, thus promoting grape ripeness while preserving their balance. Precise extraction of the grapes' potential has resulted in a highly harmonious, generous wine built for ageing — we only wish there had been more of it!



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 geomorphology, rootstocks, and clones. Vineyard practices are adapted to variations in vigor, whether through green fertilization, traditional and mechanical work, or refined pest management.

Environmental approach: Integrated Pest Management (IPM), High Environmental Value certification (HVE 4).

THE 2025 HARVEST

Harvest: September 12 to 19, with both mechanical and manual grape sorting.

Vinification: Traditional in temperature-controlled stainless-steel tanks for Merlot. Whole-cluster barrel fermentation 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: 85% Merlot, 10% 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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