

CHÂTEAU LE PIAT

ROSÉ 2025



THE CONSULTANT'S ANALYSIS

The color is translucent with salmon hues. The nose is expressive, with fresh fruit and citrus notes. The attack is supple, and the palate is generous. The roundness gives way to a fresh finish with tangy notes of white stone fruit.



THE OWNER'S OPINION

Le Petit Piat Rosé is another nod to memory. This time, to summer holidays spent on the French Riviera, always accompanied by a local rosé, with feet in the water. The Baillou family's aim is therefore to produce a rosé wine that reflects this spirit, both in its aromatic expression and in its moment of enjoyment.



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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 types: South-facing clay-limestone hillsides and 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 to adapt 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: High Environmental Value (HVE) Level 4 certification.**

THE 2024 HARVEST

Harvest: First half of September.

Vinification: Saignée (bleeding) from temperature-controlled stainless-steel tanks at the beginning of alcoholic fermentation.

Ageing: 3 months in temperature-controlled stainless-steel tanks.

Blending: 60% saignée of Merlot, 20% Malbec, 20% Cabernet Franc.

SERVING

Serve between 10°C and 12°C, as an aperitif or with a cold starter.