

LE PETIT PIAT CLARET



THE CONSULTANT'S ANALYSIS

The color is bright, ruby-red. The nose is expressive with red fruit aromas. The attack is lively, and the palate is well-balanced.

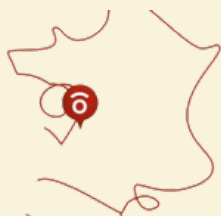
The roundness leaves room for a fresh finish with notes of tangy candy, very refreshing.



MASSIE - LAVENU - BLANCHARD - BOCCHIO

THE OWNER'S OPINION

"Le Petit Piat is a nod to the time when it all began for the estate, when vinum clarum was produced and enjoyed — the famous Claret, prized for its freshness and vibrancy. The Baillou family's aim is to bring back this light red wine, fruity and easy to drink, made from bleeding (saignée) and blending, while also embracing new consumption trends."



contact@chateaulepiat.com
www.chateaulepiat.com



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: Hillsides and clay-limestone plateau facing south, 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 specific 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: Second half of September

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

Ageing: 6 months in temperature-controlled stainless-steel tanks.

Blending: 80% saignée of Merlot, Malbec and Cabernet Franc, and 20% Merlot.

SERVING

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