



CHÂTEAU PIGANEAU

Saint-Émilion Grand Cru AOC

www.vignobles-brunot.fr

VARIETALS	100% Merlot
VINTAGE	2022
REGION	Saint-Émilion, Bordeaux, France
TECHNICAL DATA	Alcohol 14%
APPEARANCE	Beautiful ruby color, with bright reflections.
NOSE	Open nose with aromas of ripe black fruits, delicately woody with a touch of mint and vanilla.
PALATE	The palate is smooth, richly fruity (cherry, strawberry) and slightly spicy until the generous finish, supple while having a certain structure. Château Piganeau offers a profile more oriented towards elegance than power.
AGEING	50% of the blend for 12 months in French oak barrels (1/3 new barrels) and 50% for 12 months on French oak staves.
PAIRING	White meats, duck, red meats, cold meats and cheeses.
READINESS FOR DRINKING	To be enjoyed from 2 to 12 years, at its peak between 4 and 10 years.
RATINGS	4.1  
ORDER CODE	FR0728

VINUM LECTOR