

LES VINS DE
SAINT-EMILION

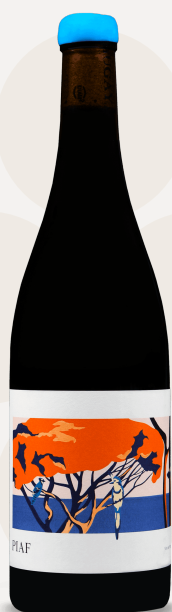


PIAF par Daugay

Saint-Emilion

 VISIT

 TASTING



— Vineyard



AREA

1 ha



SOIL TYPE

Siliceous soils
Clay-loamy soils



GRAPE VARIETIES

Merlot 100 %



AVERAGE AGE OF THE VINES

30

— Winemaking



HARVEST

Manual



TYPES OF TANK

Stainless steel



AGEING

Other 50 %



ANNUAL AVERAGE PRODUCTION

3000 bottles

— Countries where the wine is sold

FRANCE

ROYAUME-UNI

— Environmental certifications



AGRICULTURE BIOLOGIQUE

First creation by Thierry de Bouïard Grenié, who took over the Daugay family property in 2019. PIAF is a unique vintage, made with Merlot berries from a unique plot, on gravel and silica soils close to the Dordogne. The grapes are picked early, in order to preserve the freshness and intensity of the fruit. The latter are then vatted in uncrushed harvests, for semi-carbonic maceration. A short and subtle extraction in stainless steel vats followed by aging for 6 months, partly in amphorae, partly in old barrels, allows it to maintain its elegance and give it its inimitable style. Little sulfur and no sticking.

Adress

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Contact at the property

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