



# 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 Boüard 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.

## Address

PIAF PAR DAUGAY  
Daugay, 1056 Route de Daugay  
33330 Saint-Emilion  
Phone : 0557247812  
Mobile : 0640135798

## Contact at the property

de BOÜARD GRENIÉ Thierry  
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