



PIOU par Daugay

Saint-Emilion

VISIT

TASTING



— Vineyard

AREA

1 ha

SOIL TYPE

Sandy soils

GRAPE VARIETIES

Cabernet Franc 100 %

AVERAGE AGE OF THE VINES

10

— Winemaking

HARVEST

Manual

TYPES OF TANK

Stainless steel

AGEING

Other %

ANNUAL AVERAGE PRODUCTION

2000 bottles

— Countries where the wine is sold

ROYAUME-UNI

FRANCE

— Environmental certifications



AGRICULTURE BIOLOGIQUE

Second creation by Thierry de Boüard Grenié, who took over the Daugay family property in 2019. PIOUS follows in the footsteps of its sister vintage PIAF, offering a single-plot varietal "franc du collar", pure and expressive. Honor to Cabernet Franc this time, with a plot of young vines in the Aux JAUQUES sector. On sandy and ferrous oxide soil, Cabernets produce remarkable small, very aromatic berries. Manual harvesting allows the grapes to be harvested in the best conditions, they are destemmed and vatted without crushing. This semi-carbonic maceration will preserve the aromatic intensity of the fruits. Vatting lasts around fifteen days in stainless steel vats before aging 50% in amphorae, 50% in old 400L barrels. The wine is not sticky and has little sulfur. A modern wine, an assumed fresh style for immediate tasting pleasure.

Address

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

Contact at the property

de BOÜARD GRENIÉ Thierry
1056 Route de Daugay
33330 Saint-Emilion
Phone : 0557247812
Mobile : 0640135798