

LES VINS DE
SAINT-EMILION



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

— Countries where the wine is sold

ROYAUME-UNI

FRANCE

— Winemaking

 HARVEST
Manual

 TYPES OF TANK
Stainless steel

 AGEING
Other %

 ANNUAL AVERAGE PRODUCTION
2000 bottles

— Environmental certifications



AGRICULTURE BIOLOGIQUE

Second creation by Thierry de Bouïard Grenié, who took over the Daugay family property in 2019. PIU 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.

Adress

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Contact at the property

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