

# CHATEAU PIGOUDET

**Year Founded:** 1820

**Region:** Coteaux d'Aix-en-Provence, France

**Owners:** The Rabe Family

**Fun Fact:** The site of Château Pigoudet has a storied past dating back to Roman times, with archaeological remnants like amphorae and coins, and its current manor built over an ancient Roman villa—whose cellar remains can still be seen nearby.

-Certified Sustainable-

For more than 25 years in the Rabe family, this sumptuous place shaped by history, turned towards excellence by Sabine Rabe and her husband Hans-Ulrich. Today, Château Pigoudet is one of the most renowned estates for the quality of its productions in the Coteaux d'Aix appellation and in particular for its instantly recognizable rosés. Under the experienced eye of the head of cultivation, Daniel Laugier, who has watched

over these lands for 30 years, and now assisted by his son Benoît, four grape varieties are equally cultivated for the reds and rosés: Cabernet-Sauvignon, Syrah, Cinsault and Grenache, to which are added 3 white grape varieties cultivated on a small area of 5 hectares: Vermentino, Sauvignon and Grenache Blanc. Château Pigoudet offers a compelling combination of historic terroir and modern sensibility—producing refined, expressive wines that showcase Provence's freshness and depth. Whether you're drawn to vibrant rosés or elegant reds, this estate stands out for its environmental stewardship and winemaking finesse.



## La Chapelle Rouge 2023

50% Cabernet Sauvignon, 50% Syrah. Half of the production is aged in barrels for 22 to 24 months and the other half in stainless steel vats. On the nose, it offers ripe black fruit (like compote), layered with notes of cocoa, praline, confectionery, and subtle smoky, earthy tones. The palate is frank and direct, echoing the aromatic profile, but with spicier accents and a long, wood-toned, structured finish. This wine pairs beautifully with rich, hearty, or sauced meat dishes.