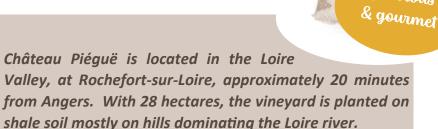
## Pineau de Loire

#### **AOC Anjou Blanc**

Passion and rigor are the winery key words that best describe Château Piéguë quality wines.

#### Laëtitia Huet, Winemaker & owner



Piéguë

The castle was built in 1840. For almost one hundred year, the passion of this vineyard is the soul of the wine. The place offers accommodation with a panoramic view from the top of the hills.

**Grape** Chenin 100%

#### Winemaking

Hand-picked. Traditional vinification 100% oak barrel fermentation. Ageing in oak barrels for a minimum of 9 months

#### **Tasting notes**

**Colour:** bright colour with gold hues, sign of perfect Chenin maturity

**Nose:** complexity, great fruity aromas complexity (quince, peach and apricot), hint of vanilla from oak

**Palate:** well balance, delicate tannins and roundness.



#### **Gold medal**

Gilbert & Gaillard 2020, Concours des Vignerons Indépendants 2018

Silver medal

IWSC 2022 (UK)

Concours d'Angers 2017, Mâcon 2021



#### Food pairing

With aperitif, fish, seafood and creamy dish along with white meat Cheese suggestions: firm cheeses (Comté, Mimolette)
Serving between 8°c and 10°c

## **Château Piéguë**AOC Crémant de Loire

Passion and rigor are the winery key words that best describe Château Piéguë quality wines.

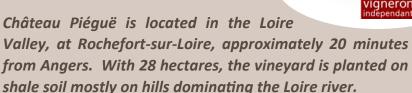
#### Laëtitia Huet, Winemaker & owner



#### **Gold medals**

International competition Gilbert & Gaillard 2020, 2024 (Double Gold)
Sommeliers Choice Awards, USA, 2023
Concours des Vignerons Indépendants de France 2018

Gilbert & Gaillard 2024 "A charming and brut!"



Piéguë

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**Grapes** Chardonnay 60%, Chenin 40%

#### Winemaking

Traditional hand-picked into small crates. Fermentation in tank. Maturation in bottle on its lees for minimum 9 months up to 24 months 'sur lattes'

#### **Tasting notes**

Colour: pale gold colour with green hues.

Nose: fresh, fruity and aromatic nose (green apple, nuts),

florals and citrus aromas (grapefruit, lemon).

Palate: finesse and elegance, aromas complexity of citrus

and pear.

Fine and delicate bubbles.



#### **Pairing**

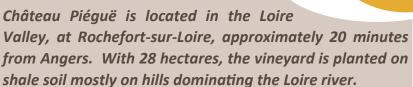
Ideal for aperitif but also with seafood, grilled fish, goat cheese and desserts Best served between 4 and 6°C

## L'Âme de Piéguë

Vin de France

Passion and rigor are the winery key words that best describe Château Piéguë quality wines.

#### Laëtitia Huet, Winemaker & owner



Piéguë

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The castle was built in 1840. For almost one hundred year, the passion of this vineyard is the soul of the wine. The place offers accommodation with a panoramic view from the top of the hills.

**Grapes** Chenin Blanc 60% Chardonnay 40%

#### Winemaking

Hand-picked at its best maturity with plot selection.

Oak barrels fermentation, aging on lees, batonnage and French oak barrels aging for 12 months

#### **Tasting notes**

Colour: bright and intense gold

**Nose:** dense with aromas of ripe yellow fruits followed by

toasted and vanilla notes

Palate: round, creamy, savoury and velvety, with a fresh

and fruity mouthfeel



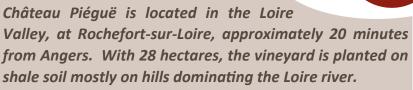


- This blend of noble grapes will pair perfectly with fine dishes such as guinea fowl and meaty fish accompanied by a creamy sauce
- Ideal with creamy cheeses and hard cheeses

## L'Âme de Piéguë AOC Anjou Villages

Passion and rigor are the winery key words that best describe Château Piéguë quality wines.

#### Laëtitia Huet, Winemaker & owner



Piéguë

Fleshy

The castle was built in 1840. For almost one hundred year, the passion of this vineyard is the soul of the wine. The place offers accommodation with a panoramic view from the top of the hills.

**Grapes** Cabernet Sauvignon 100%

#### Winemaking

Manual harvesting of overripe grapes. Ancestral vinification (stemming, maceration, punching down) in new French oak barrels. Aging in barrels for 24 months

#### **Tasting notes**

**Colour:** intense red garnet

**Nose:** dense with stewed black fruits (blackcurrant, black berries, black cherries), with smoky hints, vanilla and toasted notes

**Mouth:** round and fleshy, with a straightforward presence

fresh and fruity, followed by velvety tannins



Gold medal 2023 Concours des Vignerons indépendants Coup de Cœur 3 étoiles au Guide Hachette des Vins 2018

- Ideal with prime rib, tournedos, game, tartiflette (strong cheese)
- Best served between 17 and 18°C, if possible in a decanter
- This wine can be kept up to 12 years



## **Syrah**Vin de France

Passion and rigor are the winery key words that best describe Château Piéguë quality wines.

#### Laëtitia Huet, Winemaker & owner



Château Piéguë is located in the Loire Valley, at Rochefort-sur-Loire, approximately 20 minutes from Angers. With 28 hectares, the vineyard is planted on shale soil mostly on hills dominating the Loire river.

Piégr

The castle was built in 1840. For almost one hundred year, the passion of this vineyard is the soul of the wine. The place offers accommodation with a panoramic view from the top of the hills.

**Grapes** Syrah 100%

#### Winemaking

Manual harvesting of overripe grapes. Ancestral vinification (stemming, maceration, punching down) in new French oak barrels. Aging in barrels for 6 months

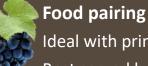
#### **Tasting notes**

**Colour:** deep ruby with purple hints

**Nose:** dense with stewed black fruits (blackcurrant, black berries, black cherries), with subtle woody and vanilla notes **Palate:** round and fleshy with a fresh and fruity mouthfeel

ending with peppery notes and velvety tannins.

A southern grape that enjoys the Loire valley and its schist soils!



Ideal with prime rib, tournedos, game
Best served between 17 and 18°C, if possible in a decanter
This wine can be kept up to 10 years

### Esprit de Piéguë

### **AOC Anjou Villages**

Passion and rigor are the winery key words that best describe Château Piéguë quality wines.

#### Laëtitia Huet, Winemaker & owner



Piégr

C'esprit de Diéguë

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**Grapes** Cabernet Sauvignon 100%

#### Winemaking

Hand-picked grapes with an optimal ripeness. Traditional winemaking with temperatures monitoring. Barrel aging for 12 months

#### **Tasting notes**

**Colour:** intense garnet red.

Nose: powerful with fresh red fruit and slightly stewed,

with wooded and vanilla notes.

Palate: dense, fleshy and well balanced, tannins are

velvety.

It is a vintage absolutely on the fruit.

#### Gold medal

Concours Gilbert & Gaillard 2024

#### Silver medal

Concours de Mâcon 2018

Concours d'Angers et de Mâcon 2017

#### **Bronze medal**

IWSC 2022 (UK)



- Perfect with a stuffed capon, duck breast, black pudding, meat in creamy sauce, oriental cuisine or soft cheeses (Reblochon).
- Serving between 17 and 18°C, if possible in a decanter. Can age 5 to 7 years.

## La P'tite Vigneronne

IGP Val de Loire Blanc

Passion and rigor are the winery key words that best describe Château Piéguë quality wines.

#### Laëtitia Huet, Winemaker & owner



**Gold medal** Gilbert & Gaillard 2024 **Silver medals** IWSC 2022 (UK) Sommeliers Choice Awards, USA, 2021



Fresh L

Château Piéguë is located in the Loire Valley, at Rochefort-sur-Loire, approximately 20 minutes from Angers. With 28 hectares, the vineyard is planted on shale soil mostly on hills dominating the Loire river.

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**Grape** Chenin blanc 100%

#### Winemaking

Hand-picked grapes, traditional winemaking in stainless steel tanks

#### **Tasting notes**

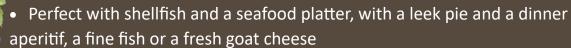
**Colour:** bright yellow with pleasant green hints, signs of youth.

**Nose:** fresh and expansive with aromas of pear and white peach, citrus and some soft floral notes such as acacia.

**Palate:** subtle and fresh with a vivacity that reflects the schist soil, the wine offers pleasant aromas of white stone fruit and fresh almond.

"A well-established Loire character" Gilbert & Gaillard

#### Food pairing

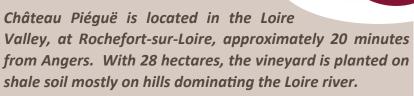


Serving between 8 and 10°C

# La P'tite Vigneronne IGP Val de Loire Rouge

Passion and rigor are the winery key words that best describe Château Piéguë quality wines.

#### Laëtitia Huet, Winemaker & owner



Piéguë

Friendly

The castle was built in 1840. For almost one hundred year, the passion of this vineyard is the soul of the wine. The place offers accommodation with a panoramic view from the top of the hills.

**Grapes** Gamay, Cabernet Franc

#### Winemaking

Hand-picked grapes, traditional winemaking in stainless steel tanks

#### **Tasting notes**

Colour: deep ruby

**Nose:** generous with a mix of red and black fruit aromas (blackcurrant, fresh cherries) and subtle peppery note. **Palate:** ample, smooth and velvety with some freshness

"A successful Gamay-Cabernet blend" (Gilbert & Gaillard)



#### Concours des Vignerons indépendants

Concours de Mâcon 2021

Gilbert & Gaillard 2020 et 2024

2018, concours des Vins de Loire 2018



**Gold medals** 

Silver medals

- Can be tasted with a wide range of delicatessen, some tartars or beef carpaccio, grilled meat or soft cheeses (Brie)
- Serving between 14 and 16°C

## La P'tite Vigneronne

IGP Val de Loire Rosé

Passion and rigor are the winery key words that best describe Château Piéguë quality wines.

#### Laëtitia Huet, Winemaker & owner





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Grapes Gamay, Pinot noir, Grolleau noir

#### Winemaking

Hand-picked grapes, traditional winemaking in stainless steel tanks

#### **Tasting notes**

Colour: light pale gleaming cherry colour

**Nose:** round, expressing rich red fruit notes (cherries, strawberries, raspberries) and floral notes that bring freshness to the wine.

**Palate:** fruity and round with cherry and candy flavours.

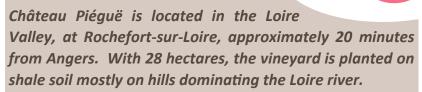
- Will be perfect with varied salads, pizzas, fresh pasta, grilled meat and also with fruity desserts (red fruit tiramisu)
- Serving between 6 and 8°C

### Le Grand Moulin

#### **AOC Cabernet d'Anjou**

Passion and rigor are the winery key words that best describe Château Piéguë quality wines.

#### Laëtitia Huet, Winemaker & owner



Piéguë

fruity

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**Grapes** Cabernet Sauvignon, Cabernet Franc

#### Winemaking

Hand-picked grapes, traditional winemaking in stainless steel tanks

#### **Tasting notes**

Colour: the wine shows an intense salmon colour

**Nose:** powerful with fresh fruit aromas, amplified by

additional aromas of pink grapefruit and tart candy.

**Palate:** harmonious and pleasant with an explosion of fruity aromas and great signs of freshness well balanced with sweet notes.

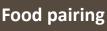




#### Silver medal

Concours des Vins du Val de Loire 2016 **Bronze medal** 

Concours d'Angers 2017, Concours des Vignerons Indépendants en 2015



- Perfect with aperitif accompanied by warm prunes, figs and blue cheese. The wine will also be at its when paired with melon or exotic cuisine (Thai food, Caribbean sausages) or even with red fruit desserts
- Serving between 5 and 7°C



#### Dans ma bulle

Vin de France Méthode Traditionnelle

Passion and rigor are the winery key words that best describe Château Piéguë quality wines.

#### Laëtitia Huet, Winemaker & owner





#### Silver medals

Sommeliers Choice Awards, USA, 2022 & 2021



& fruity

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**Grapes** Grolleau, Gamay, Pinot Noir

#### Winemaking

Hand-picked grapes, traditional winemaking in stainless steel tanks and traditional sparkling method with long lees aging

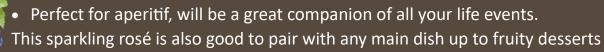
#### **Tasting notes**

**Colour:** this sparkling wine shows an elegant salmon colour.

**Nose:** powerful with red forest fruit aromas followed by fresh crushed strawberry notes

**Palate:** harmonious and pleasant with an explosion of fruity aromas, great signs of freshness and fine bubbles

#### Food pairing



Serving between 5 and 7°C

## Les Varennes

#### **AOC Coteaux du Layon**

Passion and rigor are the winery key words that best describe Château Piéguë quality wines.

#### Laëtitia Huet, Winemaker & owner



#### **Gold medals**

Concours des vins à Mâcon 2020, 2018 Concours d'Angers 2015 1 étoile au Guide Hachette 2018

Silver medal

Concours d'Angers 2013



Gweet Gourmet

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**Grape** Chenin 100%

#### Winemaking

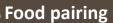
Handpicked with three successive grapes sortings. Traditional winemaking with fermentation in tank. Short maturation in stainless steel tansk for 6 months

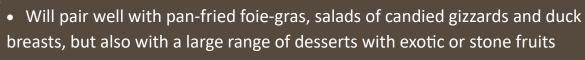
#### **Tasting notes**

**Colour:** gold yellow with amber tints

**Nose:** powerful and complex like a female fragrance. Its exotic notes (tangerines, mango) are followed by some sweet spices and honey notes

**Palate:** ample and dense with generous notes of flavours that follow the nose. We can get a light acidity that brings freshness to this sweet wine.





Serving between 8 and 10°C, this wine can age 5 to 10 years