

# 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**



### 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**  
VIGNOBLE



*Generous  
& gourmet*

*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.*

*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.

# Château Piéguë

AOC Crémant de Loire



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**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 !”*



## Pairing

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

CHÂTEAU  
**Piéguë**  
VIGNOBLE



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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.

# 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**



*A new wine cuvée*

CHÂTEAU  
**Piéguë**  
VIGNOBLE



*Generous  
& gourmet*

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**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



## Food pairing

- 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



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**Laëtitia Huet,  
Winemaker & owner**



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

CHÂTEAU  
**Piéguë**  
VIGNOBLE



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**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



## Food pairing

- 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



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**Laëtitia Huet,  
Winemaker & owner**



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

CHÂTEAU  
**Piéguë**  
VIGNOBLE



*Spiced  
Velvety*

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**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.



## Food pairing

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



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**Laëtitia Huet,  
Winemaker & owner**



## **Gold medal**

Concours Gilbert & Gaillard 2024

## **Silver medal**

Concours de Mâcon 2018

Concours d'Angers et de Mâcon 2017

## **Bronze medal**

IWSC 2022 (UK)



## **Food pairing**

- 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.

CHÂTEAU  
**Piéguë**  
VIGNOBLE



*Fleshy  
red*

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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.

# 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

CHÂTEAU  
**Piéguë**  
VIGNOBLE



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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

- Perfect with shellfish and a seafood platter, with a leek pie and a dinner aperitif, a fine fish or a fresh goat cheese
- 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**



## Gold medals

Gilbert & Gaillard 2020 et 2024  
Concours de Mâcon 2021

## Silver medals

Concours des Vignerons indépendants  
2018, concours des Vins de Loire 2018



## Food pairing

- 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

CHÂTEAU  
**Piéguë**  
VIGNOBLE



*Friendly  
&  
fruity*

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**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)*



# 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**



CHÂTEAU  
**Piéguë**  
VIGNOBLE



*Fresh  
&  
fruity*

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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.



## Food pairing

- 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



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**Laëtitia Huet,  
Winemaker & owner**



**Silver medal**

Concours des Vins du Val de Loire 2016

**Bronze medal**

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

CHÂTEAU  
**Piéguë**  
VIGNOBLE



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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.

## Food pairing



- 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



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**Laëtitia Huet,  
Winemaker & owner**



## Silver medals

Sommeliers Choice Awards, USA, 2022 & 2021



## Food pairing

- Perfect for aperitif, will be a great companion of all your life events. This sparkling rosé is also good to pair with any main dish up to fruity desserts
- Serving between 5 and 7°C

CHÂTEAU Piéguë VIGNOBLE



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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

# Les Varennes

AOC Coteaux du Layon



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**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



## Food pairing

- Will pair well with pan-fried foie-gras, salads of candied gizzards and duck breasts, but also with a large range of desserts with exotic or stone fruits
- Serving between 8 and 10°C, this wine can age 5 to 10 years

CHÂTEAU  
**Piégue**  
VIGNOBLE



Sweet  
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 tank 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.