

# Le Pigeoulet

## VdP de Vaucluse

In 1986 Daniel Brunier of Domaine Vieux Telegraphe purchased the Chateauneuf du Pape estate of Domaine la Roquette and turned it over to his sons Frederic and Daniel. The vineyards are arranged across the southern Rhone valley and include acreage outside the Chateauneuf du Pape zone.

“Le Pigeoulet” is Provençal for “little one,” a name the Bruniers feel is appropriate to the friendliness and drinkability of a red and rosé bearing the name. It is sourced from 3 hectares alongside the Rhône, dominated by the sand and clay that typifies these alluvial soils, and from 7 hectares of more stony, less fertile sites in Caromb, on the slopes of Mount Ventoux.

The vines average 20 years of age and are predominantly Grenache (80%). Additionally, in 2007 there is Syrah (10%), Carignan (5%) and Cinsaut (5%). Earlier vintages included a small portion of Cabernet Sauvignon. The harvest is both manual in Caromb and mechanical on the river bank. Destemming precedes fermentation in concrete vats with temperature control. The wine rests for four months before it is transferred to large foudres for five months before bottling.

2007 has been roundly acclaimed as a great Rhône vintage and Le Pigeoulet only confirms this. It is quite dense on the palate with abundant aromas of garrigue, kirsch, pepper and jam. Volumes of ripe tannins balance well with sensations of molten berries, menthol and remarkable freshness provided by ripe, penetrating acidity.

