



TECHNICAL SHEET CHÂTEAU PIADA

AOC: SAUTERNES

Total area of the vineyard: 8.22ha

Soil: clay-silico-limestone

Grape variety: for this wine, 99% Semillon and 1% Muscadelle

Average age of the vines: 50 years

Average yield per hectare: 12.5 hl / ha for this wine

Harvest: manual by successive tries (for this vintage 3 tries)

Vinification: 75% in oak and 25% in stainless steel tanks

Aging: 100% French oak cask

Tasting notes: pear, peach, quince, apricot and mango aromas
The late harvest gives Sauterne & Barsac their absolutely unique characteristics. A golden color that deepens with age to that of antique gold. A bouquet of tropical fruit, honey, linden flowers and acacia with hints of almonds and spice. Especially round, wellbalanced taste which develops into a full long aftertaste

Technical:

Alcohol content: 13.50%

PH = 3.79

AT = 3.68

Residual sugar = 149

