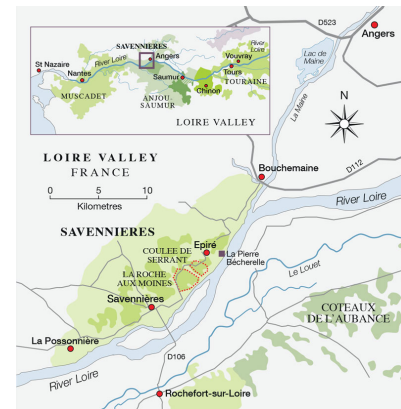




CHATEAU PIERRE BISE

SAVENNIERES ROCHE AUX MOINES 2022



Nestled on a high ridge overlooking the steep south-facing slopes of the Layon river, tributary of the Loire, Anne-Cécile & René Papin runs their 80 acres with the best organic practices.

According to Vinous "Since 1959, the Papin family has been one of the most celebrated producers of Coteaux du Layon". As a true Terroirist René believes that blending different climate "even 1%" will prevent his wines from finding harmony. Since he took over the estate from his father in 2005, he conducted a deep analysis of his Terroir identifying 25 different "Climats" all vinified separately.

Even though part of Savennières, Roche aux Moines became appellation in its own right in 2011. This micro appellation, soon to be classified the third only Grand Cru of the Loire with Quarts-de-Chaume and Coulée de Serrant, represent 54 acres and is divided between 8 growers only. Already 60% of the 370 acres of Savennières appellation are grown organically but in Roche-aux-Moines organic viticulture is compulsory.

SOIL TYPE _____

4.5 acres on a steep south-east facing ravine plunging into the Loire. Purple schist (Provide roundness and flesh), vein of spilite (basic volcanic rock – warm soil adding maturity) and sandstone (Give the minerality and liveliness)

VARIETAL _____

100% Chenin Blanc. 30 years-old vines.

CULTURE _____

Roche aux Moines is one of the only appellations forbid, by law, the use of insecticide; impose very limited yield and hand harvest with successive sorting. Organic treatment such as Trace element, marine algae (Photosynthesis), Orange terpene (Mildiou/Oïdium) & sulfur. Disbudding in June, Grape removing in July. Natural grass cover.

VINIFICATION _____

Slow pneumatic pressing. Long fermentation (alcoolique and malo-lactique) with natural yeasts in old 400 liters French oak barrels.

TASTING NOTES/REVIEW _____

"There's notable density to the 2022 Savennières Roche aux Moines, with full body, lovely apple tones and lifted florals. It's ripe but not overt, nicely structured with ripe phenolics providing a real sense of chew and something to get your mouth around. This a white wine that needs food. A touch of alcohol heat emerges on the finish. You can taste the superior site here."

93 Vinous - By Rebecca Gibbs MW on May 2024

Other wines from the same estate:

- Crémant de Loire Non Dosé*
- Anjou Blanc "Le Haut de la Garde"*
- Savennières "Clos de Coullaine"*
- Coteaux du Layon Rochefort & Quarts-de-Chaume*

