



CHÂTEAU PIERRE BISE CRÉMANT DE LOIRE "NON DOSÉ"



Nestled on a high ridge overlooking the steep south-facing slopes of the Layon river, tributary of the Loire, Claude & Joelle Papin run 80 acres of land with their sons René and Christophe. The Layon in the Anjou region of the Loire is, with the Ciron in Sauternes, one of the only river in France that allow the development of Botrytis, the noble rot that turn the grape into liquid gold.

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.

Their knowledge of Terroir is unrivaled in the Anjou of the Loire and it is not surprising that their Chenin Blanc either dry or sweet give voice to every nuances that the grape is capable of. Not only Pierre Bise is the reference point in the Layon he is considered one of the leading producer in Savennières too.

SOIL TYPE

8 ha single parcel on sandy soil of the Savennières appellation. These terroir brings a mineral elegance but without the bitterness of the schistose soils.

VARIETAL

100% Chenin Blanc. 25 years-old vines.

CULTURE

Organic treatment such as Trace element, marine algae (Photosynthesis), Orange terpene (Mildiou/Oïdium) & sulfur.
Disbudding in June, Grape removing in July. Natural grass cover between the row. Manual harvesting with several consecutive sorting in the vines.

VINIFICATION

Slow pneumatic pressing to optimize the finesse and limpidity of the juice.
1st fermentation in stainless steel vats with native yeasts, stopped with cold temperature when 25gr of sugar per liter are left.
Light filtration before bottling in order to keep the Savennières identity.
2nd fermentation in bottle with the natural sugar from the wine, when sugar all transformed in alcohol the pressure has risen to 6 bar and 0 sugar is left.

TASTING NOTES

This extra-Brut Cremant deliver a genuine approach of Chenin. The persistent tiny bubbles combined with the bright acidity gives a lively first impression. Rich and complex it display aromas of lemon blossom, honeysuckle and spices.

Other wines from the same estate:

*Anjou Blanc Haut de la Garde
Savennières Clos de Coulaire & Roche-aux-Moines
Coteaux du Layon Rochefort & Quarts-de-Chaume*

