



## CHÂTEAU PIERRE BISE ANJOU BLANC "LE HAUT DE LA GARDE" 2018



Nestled on a high ridge overlooking the steep south-facing slopes of the Layon river, tributary of the Loire, René Papin runs 80 acres of land following the footsteps of his father Claude. The Layon in the Anjou region of the Loire is, with the Ciron in Sauternes, one of the only rivers in France that allow the development of Botrytis, the noble rot that turns 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 climates "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.

His knowledge of Terroir is unrivaled in the Anjou of the Loire and it is not surprising that his Chenin Blanc either dry or sweet give voice to every nuance that the grape is capable of. Not only René Papin is the reference point in the Layon he is considered one of the leading producers in Savennières too.

### SOIL TYPE \_\_\_\_\_

8 ha single parcel on the top of a plateau facing the "Grand Crus" Savennières Roche aux Moines & Coulée de Serrant, the other side of the river. Soil is made of schist and sandstone and a bedrock of Rhyolite (Volcanic).

### VARIETAL \_\_\_\_\_

100% Chenin Blanc. 30 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 rows. Manual harvesting with several consecutive sortings in the vines. Certified organic for the 2019 vintage.

### VINIFICATION \_\_\_\_\_

Slow pneumatic pressing. Long must settling of 24 to 48 hours. Long Fermentations (Alcoholic and malolactic) in stainless steel vats with wild yeasts and no chaptalization. Ageing 20% in sandstone amphora, 40% in 30-hectoliter foudre and 40% in neutral French oak barrels.

### TASTING NOTES \_\_\_\_\_

"A modern, fruity style of Anjou Chenin Blanc... Expressive aromas of apple, pear, and blossom. Lots of savory notes throughout, balanced by ripe yellow fruit, lime zest and key lime on the palate."

*Other wines from the same estate:*

*Savennières Clos de Coulaine & Roche-aux-Moines  
Coteaux du Layon Rochefort  
Quarts-de-Chaume*

