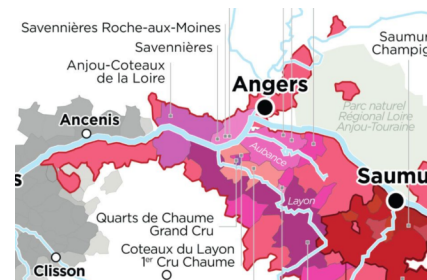




## CHÂTEAU PIERRE BISE

### COTEAUX DU LAYON ROCHEFORT 2022



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.

Jancis Robinson MW was describing his dad Claude Papin as "One of the most talented wine growers in this part of the world" and René is surely his worthy successor. As a true Terroirist he 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 gives voice to every nuance that the grape is capable of. Not only René is the reference point in the Layon he is considered one of the leading producers in Savennières too.

#### SOIL TYPE

5 acres gentle slope at the top of a north-facing hillside facing Savennières the other side of the Loire river. Wide opening to the horizon offering a very windy location. Soil made of schistous-sandstone with rhyolite (volcanic) in the subsoil.

#### VARIETAL

100% Chenin Blanc. 55 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 of botrytis-affected grapes with several passages.

#### VINIFICATION

Slow pneumatic pressing. Must settling 24/48h. Long fermentation of 7 months with wild yeasts and no chaptalization. Light filtration before bottling.

#### TASTING NOTES

"The 2022 Coteaux du Layon Rochefort is a sweet Chenin with around 50% botrytized fruit, leading to a spicy character alongside mandarin, peach fruit and a hint of celery. It is light-bodied, with a sense of energy despite having 125g/L residual sugar, and lively brightness on the finish."

-- VN 92pts - Rebecca Gibb MW, *Vinous* on June 2023

*Other wines from the same estate:*

*Crémant de Loire Non Dosé*

*Anjou Blanc "Le Haut de la Garde"*

*Savennières "Clos de Coulaine" & Savennières Roche-aux-Moines*

*Quarts-de-Chaume*

