

## CHÂTEAU PIERRE BISE

## QUARTS DE CHAUME GRAND CRU 2018 (500ML)





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 wide meander of the Layon is the source of morning mists 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 and Quarts de Chaume sweet wines". 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.

The appellation Quart de Chaume and its 100 acres is the Loire valley first and only "Grand Cru". Included in the Coteaux-du-Layon vineyard, the unique mesoclimate combined with some of the stricter criteria of production make it the most sought-after appellation of sweet wine in France.

_			_	_		
C.	$\sim$	TI		۱ <i>\</i> /		_
_				ΙY	$\boldsymbol{\sim}$	_

7 acres single parcel on top of a steep south-facing hillside. Soil made of Brioverian schists and sandstone from the carboniferous era.

VARIETAL -		
A WITTIME -		

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 row. Manual harvesting with several passage from October to November. Certified organic for the 2019 vintage.

VINIFICATION—			
VINIFICATION ——			
V 11 11 1 C/ (11 1 C 1 1			

Slow pneumatic pressing. Long fermentation of 7 months with wild yeasts. Ageing in old 400 liters French oak barrels. **150-170 g/L of RS.** 

## 

"The 2018 Quarts de Chaume is a lifted, sweet style that is in its youth but will continue for many years to come. While offering richness and sucrose (173 g/L), it remains light and has a sense of energy. Celery, mandarin and peachy notes linger on the medium-long finish".

-- VN 93pts - 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 Coteaux du Layon Rochefort



