

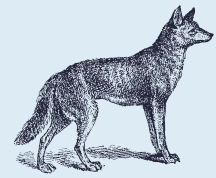


Château Pierre Bise

CRÉMANT DE LOIRE

A.O.C. Crémant de Loire

It was in 1959, at the age of 50, that Pierre PAPIN acquired Château Pierre-Bise. In 1974 his son Claude decides to return to settle on the 9 ha of origin that he will gradually expand, particularly in the late 80s with the recovery of his father-in-law's vineyards on Rochefort, Chaume and Quarts-de-Chaume. A new stage is reached in 1992 with the integration of Clos de Coullaine which will bring an additional appellation to the property: Savennières. Finally, it is with the arrival of the last generation, Christophe in 1997, and René in 2001, that the vineyard will reach its current area of 50 ha with the acquisition of parcels including Savennières Roche aux Moines.



PARKER WOLF

wine & spirits

COUNTRY

France

VARIETAL

100% Chenin Blanc

SOIL TYPE

Sandstone over green & crimson Ordovician Schist.

VINEYARD

Savennières Vineyards

HARVEST

By Hand / Manual
Green, young grapes

VINIFICATION

Slow Fermentation 24-48 Hours
Fermentation Stopped by lowering temperature at RS of 25g.
Slight aging on lees before bottle fermentation

FARMING PRACTICES

Agroforestry (integration of trees), winter grazing animals and vineyard chickens to eat snails in spring (their droppings stimulate and enrich soil life), Arbustra (where vines, trees and animals cohabit).

TASTING NOTES

Honied soft aromatics. On the palate an expansive mouthfeel with flavors of baked apples, honey and fresh lemon zest.

Moments Unearthed

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