



## Château Pierre Bise

### COTEAUX DU LAYON 1ER CRU CHAUME

#### AOC Coteaux de Layon

Pierre Papin bought Château Pierre-Bise in 1959. His son Claude took on the original nine hectares in Pays de la Loire in 1973 and gradually expanded the estate, particularly during the 1980s, with the purchase of vineyards from his father-in-law in Rochefort, Chaume and Quarts-de-Chaume. In 1992, his son René now in charge took over the Clos de Coulaïne vineyard, adding the Savennières appellation to the estate's range. From 1976, the estate began working with organic methods and developed an understanding for biodiversity and geological diversity to produce wine with typicity of their terroirs.

#### COUNTRY

France

#### VARIETAL

Chenin

#### SOIL TYPE

Carboniferous sandstone with coal, on alterite with cinerite and phthanite on alteration and rock.

#### VINEYARD

2.6 hectares located Top of the hill-side on southerly slope  
De-budding and manual thinning in June and July. Grass cover between rows for biodiversity.

#### HARVEST

Manual harvest with several successive selections in the vineyard.

#### VINIFICATION

Slow pressing, long fermentation with indigenous yeast. Aging in neutral oak barrels for 36 months.

#### TASTING NOTES

The most famous Coteaux du Layon appellation. Sweet, waxy taste of the wine firmly holds shades of candied fruit, raisins, dried apricots, peach, apple pie on a solid acidity frame. Caramel aftertaste ends with delicate notes of dates, vanilla, honey and dried fruits.

#### CERTIFICATIONS



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