



Château Pierre Bise

CLOS DE COULAIN

AOC Savennières

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 Coulaïne 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.



COUNTRY

France

VARIETAL

Chenin Blanc

SOIL TYPE

Sandstone over green & crimson
Ordovician Schist

VINEYARD

5.8 ha. East/South-east Facing
30 year old vines
Widely spaced vines (5,000 plants
per hectares with grass cover)

HARVEST

By Hand / Manual

VINIFICATION

Slow Fermentation 24-48 Hours
Maloactic Fermentation
Partial Aging in Barrel

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

Aromatic liveliness (influence of the
wind), and acidity on the palate
with good volume and a touch of
bitterness (influence of the sand).

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