



Château Pierre Bise

CRÉMANT DE LOIRE

AOC 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 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

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.

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