



Château Pierre Bise

ROCHE AUX MOINES

AOC Savennières Roche Aux Moines

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.

The Roche aux Moines site, on the edge of the Coulée de Serrant appellation, overlooks the Loire Valley and the small but most famous of Anjou's winegrowing villages, Savennières, with its magnificent properties and imposing cedar parks.

COUNTRY

France

VARIETAL

Chenin Blanc

SOIL TYPE

Rhyolite Volcanic rock, Sandstone, Spillite, crimson Ordovician Schist

VINEYARD

1.9 hectares. South-Southeast Facing
30 year old vines
Widely spaced vines (5,500 plants per hectares with grass cover)

HARVEST

By Hand / Manual

VINIFICATION

Slow Fermentation 24-48 Hours
Maloactic Fermentation
Aged in 400L Oak Barrels

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

Elegant lifted aromatics of mineral, honey, apple. Layered mouthfeel with tension in the midpalate which balanced with acidity that brings a very long and developing finish.

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