



Château Pierre Bise

AOC Quarts de Chaume Grand Cru

Quarts de Chaume is a flagship appellation from one of the most famous terroirs of the Layon, and its producers' union has imposed the strictest production standards in France for Quarts de Chaume wines, with minimum alcohol potential of 17.5° at picking, a maximum yield of 25hl per hectare and no enrichment allowed. Whether grown on Brioverian rock (Breton schist) or carboniferous soil, Quarts-de-Chaume is highly conducive to botrytisation. It is only through a controlled load and extremely careful picking that the winegrower is able to bring out the potential of the appellation's meso-climate. With this extreme care, they obtain the finesse and complexity that only a beautiful overripe grape can give. 15 hl per hectare. Compared to the Quarts de Chaume produces superb aromatic vivacity with a marked balance of "botrytisation/minerality" on the palate, and a precision and freshness of structure brought by the carboniferous phthalide.



COUNTRY

France

VARIETAL

100% Chenin

SOIL TYPE

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

VINEYARD

2.92 hectares

55 years old

Narrowly spaced vines – 5,500 vine stocks per hectare

De-budding and manual thinning in June and July.

Grass cover between rows

HARVEST

Manual, with successive selections in the vineyard

VINIFICATION

Slow pressing, long fermentation without cultured yeast. Ageing in oak barrels

TASTING NOTES

Aromas of light toffee and honey, orange blossom, quartz, botrytis, apricot and more. A beautiful palate of tangerine brightness and sweetness combined, bright and acid-rich marmalade with crusted minerals like the nose. Brilliant!

CERTIFICATIONS



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