

VENDANGES

CHABLIS
LA GRANDE VALLÉE
APPELLATION CHABLIS D'ORIGINE CONTRÔLÉE

Patrick Piuze

Vinifié, élevé et mis en bouteille par Patrick Piuze à Chablis, France
Product of France

750 ML

ALC. 12% BY VOL.

consultation aliante

TERROIRS “La Grand Vallée” is a section of the *lieu-dit*, “Les Pargues”—a parcel that many producers believe should have been classified as a *premier cru*. The vines are located on the left bank of the Serein River, where they enjoy south-by-southeast sun exposure and well-drained Kimmeridgian limestone soils and marls from the Upper Jurassic Era.

FARMING Patrick only sources wine from the original 12th century Chablis boundaries, which means that all his cuvees hail from the celebrated Kimmeridgian limestone—a unique terroir rich in fossils, prized for creating stony, complex Chardonnays. Each grower has their own method of sustainable farming; neither synthetic herbicides nor fertilizers are used, and regular plowing controls weeds. The common thread is a fundamental respect for the soil, which is essential for Patrick, a longtime student of Chablis’ terroirs. In a land of predominantly mechanized harvests, Patrick and his team set themselves apart in the appellation by harvesting entirely by hand. They tend to pick earlier than most growers in order to impart a nervy and acidic backbone to the finished wine.

GRAPE VARIETALS 100% Chardonnay

VINE AGE Planted in 1990

AVERAGE YIELD 58 hl/ha

WINEMAKING Patrick favors long fermentations with native yeasts and ages all of his wines on their lees. Allowing nature to take its time and letting the temperatures rise and fall of their own accord allows the skins to soften and gracefully impart their aromatics and flavors into the finished wine. The grapes are pressed gently by mechanical press. Primary fermentation and *élevage* take place in 100% French oak barrels (neutral oak). Primary fermentation can last up to five months. The wine then goes through 100% malolactic fermentation and ages on the lees for up to eleven months with one racking, before a light bentonite fining, a light filtration with diatomaceous earth, and bottling.

TASTING NOTES This exquisite parcel yields a Chablis that is rich with notes of white peach and gardenias. However juicy its fruit, “La Grand Vallée” is streaked with intense mineral notes, from sea salt and iodine to crushed stones. Its medium-bodied texture whets the palate with a clean, bracing acidity.

ANNUAL PRODUCTION 3,780 bottles or 316 cases

