

MAISONS MARQUES & DOMAINES



Albert Pic & Fils



Albert Pic

Chablis Grand Cru Grenouilles

Chablis, France
Vintage: 2020

Overview

Originally founded in 1755, Albert Pic is one of Chablis' oldest houses. In 1985, Baron Patrick de Ladoucette took control of the house and began making important changes. His experience in modernizing the Ladoucette cellars in Pouilly-sur-Loire inspired Baron Patrick to make similar changes at Albert Pic: thermo-controlled stainless steel fermentation tanks, sodium lamps in the aging sheds to prevent the disagreeable taste produced by light, and many other improvements. These new installations have produced exceptional results, proving that one does not always have to use oak barrels to make top quality wines.

The Grenouilles appellation has a very complex personality with many facets. The wines are fruity, floral, fatty and mineral. A remarkable balance, perhaps the character of all other great wines combined. With its southwest exposure, it is the smallest area of the Grands Crus. The soil consists of Kimmeridgian shell limestone.

Winemaking

The grapes are picked by hand followed by alcoholic and malolactic fermentation in stainless steel vats. The wine is then matured on fine lees for a minimum of 12 months. After which follows clarification and bottling.

Tasting Notes

Clear and intense color with golden reflections. On the nose, good intensity revealing aromas of white flowers and some vegetal notes. Fresh and sharp attack. Delicate and silky.

TECHNICAL INFORMATION

Varietals: 100% Chardonnay
Aging: 5-6 years