

MAISONS MARQUES & DOMAINES



{stash:brand}

Chablis Premier Cru

Chablis, France
Vintage: 2017

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 Pic 1er Chablis is produced from selected old vines of Chablis first-growths only in the best vintages. The wine is released only after a minimum of five years aging. As a tribute to the winery's long history, the 1er Chablis is presented in a reproduction of an old Albert Pic bottle.

Winemaking

Fermentation usually lasts 15 days, followed by malolactic fermentation. Clarified in a fining agent and matured in stainless steel tanks for 12 months. Aged five to ten years before release.

Tasting Notes

Delicate and racy, with typical aromas of Chablis such as white flowers, acacia, and honey. Shows great elegance and finesse on the palate.

TECHNICAL INFORMATION

Varietals: 100% Chardonnay
Soil Composition: Chalky
Average Vine Age: 35 to 40 years