



## LES PIERRES BLANCHES 2022

● Gneiss



### GRAPE VARIETY

100% melon de Bourgogne

### PLOT PROFILE

Village of La Chapelle-Heulin. Source rock of gneiss on rolled quartz. Vines planted in 1954. Historical plot of the Papin family, identified and brought to light for several decades by this long line of winegrowers. **Les Pierres Blanches** is the cadastral name given to this place which faces the authentic cellars of the Bonneau-Papin family, on a hillside with gneiss subsoil at the entrance to the village of La Chapelle-Heulin.

### VINEYARD CARE THROUGH THE SEASONS

Spring soil preparation has been performed in a traditional manner (earthing down and hoeing) throughout the entire estate since 2009. We treat and take care of the vines with natural preparations (no chemical products) and sow cover crops such as pulses and cereals at the end of summer, with close attention to the needs of each crop. We stimulate soil life with one or two applications of horn dung; (preparation 500) in spring and apply a horn silica (preparation 501) after bloom and before harvest if necessary.

Vines are short cut pruned (single guyot) during winter. Vine density is 6,500 plants per hectare. Careful sorting is carried out in the vineyard by grape harvesters.

### WINEMAKING TECHNIQUES

Grapes are pressed in a pneumatic press, strength and length of pressing is adapted to each vintage. Spontaneous fermentation using only natural yeasts. Fermentation and maturation on lees in underground glass lined vats + amphorae (Italian terracotta), without racking until bottling during summer time 2023.

### TASTING

Serve at 12°C

Langoustines, ceviche of scallops, salt crusted sea bass, fresh goat's cheese.

### PRESS

**Les Pierres Blanches** captivates us with its stony energy and stimulating bitter-acid structure, quite in tune with the times. **RVF Guide Vert 2022 par Alexis Goujard**

**Les Pierres Blanches** reveals a fleshy body, beefed up by a saline structure. **RVF Guide Vert 2019 par Alexis Goujard**

**Les Pierres Blanches 2012** White fruits, grapefruit, full on the palate, oiliness, lots of volume, bright, chalky. **Le Point March 2014**

An outstanding success. Great density and depth, a ripe and sappy wine which holds up a rich and nuanced body. A fairly compact Muscadet, with great potential, for which you will need to know how to be patient. Superb saline finish. **RVF Magazine Special 2012**

### PACKAGING

750 ML & 1 500 ML bottle  
6 or 12 bottle cases

### CERTIFICATION

ECOCERT organic agriculture certification  
DEMETER & BIODYVIN biodynamic labelisation

