

CRAVANT-LES-CÔTEAUX, FRANCE

# Domaine de Pallus



## OVERVIEW

**Established:** 1883

**Proprietor/Winemaker:** Bertrand Sourdais

**Bertrand's First Vintage:** 2003

While achieving stardom at Spain's Dominio de Atauta, Bertrand remained passionate for his native Chinon, and for its emblematic variety, Cabernet Franc.

In 2003, with his father's retirement nearing, Bertrand took up the challenge of creating something great at his familial estate.

## WINEMAKING NOTES

Bertrand utilizes a long, gentle maceration (over 30 days) to capture the "soul" of his Cabernet Franc. *Élevage* is similarly unhurried, with 12 months in used barrels (mix of Burgundy barrels and Demi-Muid), followed by 6 months in cement and a year in bottle.

## THE WINES

	Fruit Source	Avg. Yields	Blend	Aging	Prod
<b>Les Pensees de Pallus</b>	Several parcels with an average ~30 years old from mid-slope locations (similar to Premier Crus in Burgundy).	~30 hl/hA	100% Cabernet Franc	18 months in used Burgundy barrels.	3,500 cases.
<b>Grand Vin de Pallus</b>	2 parcels of Grand Cru terroir - one is pure clay and the other is on a steep, limestone slope.	~30 hl/hA	100% Cabernet Franc	30 months in barrique, with a small percentage new.	300 cases
<b>Messanges rouge and rosé</b>	Primarily from the Clos de Briançon. Sand with Silex soils. Also, young vines and vines in bio conversion.	~30 hl/hA	100% Cabernet Franc	6 months in cement tank for the rouge. 3 months in stainless for the rosé.	4,000 cases