

Domaine de Pallus



TECHNICAL INFORMATION

While achieving renown for his work in Spain, Bertrand Sourdais 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. As the 5th generation to work this property, he brings a wealth of experience to bear on some of the appellation's finest vineyard holdings in the very heart of Chinon, Cravant-les-Côteaux.

All farming is biodynamic with average yields around 35hl/ha. Harvesting is by hand, fermentations are spontaneous with indigenous yeasts in concrete and wooden vats, and macerations last for up to 30 days. All wines except Messanges enjoy a long, gentle *élevage* in Burgundy barrels and then spend at least 3 years in bottle before release.

Established: 1883 (Bertrand's First Vintage 2003)

Proprietor/Winemaker: Bertrand Sourdais

Appellation: Chinon

Soils: Blends of limestone clay with some sand over limestone. Some portions have more gravel, silex or sand content.

THE WINES	Vineyard & Grapes	Winemaking	Average Production
Chinon "Les Pensées de Pallus"	The flagship wine is assembled from estate holdings with sandy clay soils on lower portions of Cravant-les-Côteaux's famed south-facing hillside.	Grapes are destemmed, and fermentation and maceration last for up to 30 days. The wine ages for ~12 months in used Burgundy barrels before bottling. Aged 3 years before release.	2,500 cases
Chinon "La Croix Boisée"	This micro-cuvée comes from a small parcel of hillside vines planted in 1974. The soil is a sandy clay over limestone. Average yields are less than 30hl/ha.	Grapes are destemmed, and fermentation and maceration last for up to 30 days. The wine ages for ~18 months in Burgundy barrels before bottling. Aged 3 years before release.	250 cases
Chinon "La Rougerie"	The estate's second micro-cuvée comes from a small parcel of pure clay soils on Cravant's renowned slope. The vines were planted in 1952 and 2007, and average yields are less than 30hl/ha.	Bertrand retains 5-10% of the stems. Fermentation and maceration last for up to 30 days. The wine ages for ~18 months in Burgundy barrels before bottling. Aged 3 years before release.	150 cases
Chinon "Messanges" rouge and rosé	Primarily from the Clos de Briançon, a sandy site with silex stones that lies near the Vienne river.	The grapes are destemmed and fermented at cool temperatures in concrete tanks. The rouge is aged in concrete and used 600l-barrels for 6 months, while the rosé is raised in stainless steel tanks and bottled after 3-4 months.	4,000 cases (rouge) 700 cases (rosé)