

# 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 estate fruit is farmed biodynamically 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
<b>Chinon</b> "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
<b>Chinon</b> "Le Clos de Pallus"	Comes from the estate's oldest vines planted at the base of La Rougerie. The soils are at a transition point in the slope and feature various mixes of sand and clay over pure limestone ("tuffeau").	Grapes are destemmed, and fermentation and maceration last for ~60 days. The wine ages for ~12 months in old Burgundy barrels and 6 months in tank before bottling. Aged 3 years before release.	400 cases
<b>Chinon</b> "La Croix Boissée"	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
<b>Chinon</b> "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.	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
<b>Chinon</b> "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 fermented at cool temperatures in concrete tanks. The rouge is aged in concrete and old 600l-barrels for 6 months, while the rosé is raised in stainless steel and bottled after 3-4 months.	4,000 cases (rouge) 700 cases (rosé)