



## GILBERT PICQ & SES FILS CHABLIS 1ER CRU VOSGROS

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Brothers Didier and Pascal Picq quickly established themselves as rigorous growers after taking over this 32-acre domaine from their father in 1976. No pretense here, just fabulous, true Chablis. They look for elegance, depth, purity of fruit, length and minerality in their wines while aiming for age-worthiness and moderate levels of alcohol.

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### VINEYARD

- Site:** The domaine and its vineyards are in the commune of Chichée, upstream from the town of Chablis and the grand crus in the Serein River Valley. The vines for this wine are on the left bank of the river.
- Soil:** Brown marl limestone.
- Vines:** From two parcels totaling 3.5 acres: the larger one was planted in the 1960s and the smaller (half the size) was planted in the early 1980s. Both face southwest. *Lutte raisonnée* farming.
- Varieties:** Chardonnay.

### CELLAR

- Vinification & Aging:** Fermented with native yeast. Aged in steel. No fining and only a light filtration.
- Production:** ~800 cases.
- Profile:** This wine has a textured plumpness overlying its racy acidity. Full-bodied and satiny with a core of crisp orchard fruit.