



## GILBERT PICQ & SES FILS CHABLIS

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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 hills are steep here.
- Soil:** Limestone and clay soil (Kimmeridgian).
- Vines:** From 12 hillside parcels on up to 25 acres. *Lutte raisonnée* farming.
- Varieties:** Chardonnay.

### CELLAR

- Vinification & Aging:** Fermented with native yeast. Aged in steel. No fining and only a light filtration.
- Production:** ~5,500 cases.
- Profile:** A quintessential Chablis full of flinty seashell essence. Steely, focused and mineral-laden. Extremely age-worthy.