



GILBERT PICQ & SES FILS CHABLIS DESSUS LA CARRIÈRE

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.



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. *Dessus La Carrière* translates as “over the quarry,” for the parcels reserved for this wine grow above an old quarry.
- Soil:** In a bed of pure Kimmeridgian limestone, essentially one mammoth mother rock. The layer of topsoil is so thin that there is a dead zone where nothing grows in the center of the parcels.
- Vines:** From 2 parcels planted in the 1970s, one with a clone and the other with a *sélection massale*, totaling just under 5 acres of vines. They are always first to be harvested (by hand) and last to be bottled. *Lutte raisonnée* farming.
- Varieties:** Chardonnay.

CELLAR

- Vinification & Aging:** Fermented with native yeast. Aged in steel. No fining and only a light filtration.
- Production:** ~950 cases.
- Profile:** Old-school Chablis that is impeccably well balanced. Extremely age-worthy.