DOMAINES PIRON

— Une histoire en Beaujolais —

OUR WAY:

Only one « cépage », the black Gamay, Soils among the most typical in Beaujolais, Growing with a deep respect of nature and « hiodiversité » Grapes picked by hand Wines of character with a strong personnality, with always « finesse » and « élégance »

CHENAS « QUARTZ » 2016 PIRON-LAMELOISE



CHENAS APPELLATION

Chénas is the smallest cru Beaujolais, not bigger that Côte Rôtie, it is a rare wine. We have a unique parcel of 9 ha, very steep, facing the east, situated between 310 and 380 meters high. Granite, covered of Quartz crystals, give to our wine its own personality which had made its reputation.

OUR VINEYARD

Average age of the vines: : More than 60 years

Grape: 100% Black Gamay
Surface of our vineyard: 9 hectares
Alcohol: 13%/vol.

VINIFICATION

Hand harvest, sorting table, part destemming. A first stage of semi carbonic maceration during few days is followed by a more classic burgundy maceration with "remontages" and "pigeages", for a total of 18-20 days, depending of the vintage.

More or less 30% of the wines are aged in recent French oak (no new oak) during 8 months to bring roundness and complexity to final assemblage.

TASTING, AND FOOD AND WINE PAIRING

The name of « Quartz » suggest that the wine has a high minerality, and complex flavours (Lilac, Peony, peach, red currant, white pepper, etc...). Very well balanced the first mouth is generally floral and then follows a very elegant mouth with silky tannins, round and digest. Structure in very straight, almost with little salty finish. This wine matches very well with complex dishes, meats, leaver, and why not a little pigeon with peas and diced bacon?

AGEING POTENTIAL

Aged in good wine cellar, this wine has a very good abilty of ageing well. However, opened young, he will show fruitiness and complexity also. Best is to drink it from 2 to 7 years old.

VINTAGE 2016

The first part of the year was complicated: cool spring, ice storm. But a perfect second part: warm and dry. Late harvests without any rain made beautiful grapes. A fruity, elegant and greedy vintage.

PRESS BOOK

Decanter: Outstanding achievement of Piron&Lameloise.

Wine Spectator: Dominique Piron has been working since the 70's to express the diversity of Beaujolais' terroirs.

Guide des Meilleurs Vins de France 2016 par la Revue du Vin Français

One star *: The range, very wide and homogenous, is widely recommended.

Guide Bettane & Desseauve des Vins de France 2016: 3B&D

Supreme exponent of the Beaujolais in general and of Morgon in particular, Dominique Piron treats us for decades of all his cuvees whatever cru it is.

Bourgogne Aujourd'hui: Three stars ***: According to the vintages and terroirs Dominique Piron's wines can win on all counts.

DOMAINES PIRON, PRES DE 65 HA EN A.O.C. MORGON, BROUILLY, CHENAS, CHIROUBLES MOULIN A VENT, FLEURIE, REGNIE, BEAUJOLAIS VILLAGES ET BEAUJOLAIS