

Dom Picq Chablis

THE FACTS

COUNTRY: France

REGION: Burgundy

APPELLATION: Chablis

CEPAGE: 100% Chardonnay

WINEMAKING: Fermented with native yeast. Aged in steel. No fining and only a light filtration.

THE STORY

Brothers Didier and Pascal Picq quickly established themselves as rigorous growers after taking over this 32-acre domain from their father in 1976. They prune severely in winter and de-bud twice in spring for low yields. They farm according to the pragmatic, sustainable principles of lutte raisonnée, or reasoned fight, and all that keeps them from being considered organic is their preference for new fungicides rather than copper. They do alcoholic and malolactic fermentation in steel, and age the wine in steel. For a while, their Japanese importer demanded that they make a cuvée in barrel for him, but eventually he saw the light and gave it up. They look for elegance, depth, purity of fruit, length and minerality in their wines, while aiming for age-worthiness and moderate alcohol.

THE SELLING POINTS

SUSTAINABILITY: Green Practicing

