

# DOMAINE SAINT NICOLAS

## Cuvée Jacques

### THE ESTATE

For Thierry Michon, the gregarious force behind one of the Loire's best-kept secrets, Domaine Saint Nicolas, it's all about the soil. Working on schist and silex a stone's throw away from the Atlantic, Thierry is the prophet of biodynamics in this tiny viticultural area. His vineyards never see a non-organic product. He has slowly purchased buffer zones all around his property to prevent chemical products from other winemakers from seeping into his parcels. For him, biodynamics isn't a pragmatic consideration, it's a religion.

Domaine Saint Nicolas sits at the extreme southern end of the Loire delta, just south of Muscadet, but there is no Melon de Bourgogne planted here. Instead, Thierry works old vines of Chenin Blanc, Chardonnay, Grolleau Gris, Gamay, Pinot Noir, Negrette, and Cabernet Franc. If you think working 40 hectares biodynamically (certified by BIODYVIN & DEMETER) is easy, you're crazy. Working by horse and tractor, Thierry usually answers his cell phone from the vineyard, often as late as 10:00 at night. You will not find a more dedicated vigneron in France.



Harvest is, of course, by hand. The whites pass through a sorting table and are then gently pressed and allowed to ferment in large wooden vats or stainless steel tanks. The reds are sorted and then crushed by foot in foudre. The whites and rosés are released as early as March of the year after harvest while many of the reds are aged for up to 18 months in large oak vats, foudres, or demi-muids.

### THE DETAILS

Named after Thierry Michon's grandfather, Cuvée Jacques is a cuvée of Pinot Noir from schist soils with a southwestern exposure. These parcels benefit from more sunlight but also greater exposure to the persistent, cool maritime winds from the Atlantic. Jacques is a silky, dark and spicy wine with hints of herbs and leather that is perfectly suited to meat and game.



#### COUNTRY

France

#### APPELLATION

Fiefs Vendéens

#### ELEVATION

25 meters

#### VARIETIES

Pinot Noir

#### SOIL

Clay, schist, quartz

#### VINE AGE

15–25 years old

#### FARMING

Certified biodynamic (DEMETER & BIODYVIN)

#### FERMENTATION

Hand harvested, hand sorted, destemmed, natural yeast fermentation in vat, 21 day maceration with pigeage

#### AGING

Aged 12 month in French oak demi-muids, bottled unfiltered and unfiltered, total sulfites 14mg/L

### FOR THE RECORD

2009 Cuvée Jacques – Wine Advocate – 93