



# JEAN-FRANÇOIS MÉRIEAU

## Bulles de Génie

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It sometimes seems like Jean-François Mérieau's mind goes faster than his hands. Although he already produces some of the most respected and sought-after wines of the Touraine, he's not satisfied and is currently looking for new ways to express the old vines and rich landscape that is the Domaine Jean-François Mérieau.

Based in the tiny village of Saint-Julien-de-Chédon (which doesn't seem much changed since the 17th century), Jean-François' property stretches to almost 35 hectares planted to Sauvignon Blanc, Chenin Blanc, Pinot Noir, Cot, Pineau d'Aunis, Gamay and Chardonnay. Many of the vines are quite old, including the Pineau d'Aunis which is over 100 years old and the Cot, the youngest of which are 50 years old and the oldest over 100. Unlike most Touraine producers, the vineyards are plowed and the property is in conversion to organic certification. No commercial yeasts are used in the vinification.

The winery is based on a rich history that stretches back for generations. It's not unusual to see three generations in the winery at the same time. Much of the winery and tasting room is in a cave that was carved during the 14th century. The "new" structure that houses many of the fermentation tanks was used by American soldiers during World War I and some left inscriptions on the walls.

There was a time when growers didn't talk about their Pineau d'Aunis much less brag about their old vines of it. That was when much of this distinctive black cherry and peppery-flavored wine was blended away into generic sparkling wines or made into insipid sweet rosé. Jean-François Mérieau treats his Pineau d'Aunis with respect and makes a delicious dry rosé, La Rosée, as well as a sparkling wine from his 60+ year old vines of this rediscovered variety. He adds a touch of Grolleau Gris to the final blend and always bottles the Bulles de Génie without any dosage.

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### ORIGIN

*France*

### APPELLATION

*Touraine*

### SOIL

*Clay limestone, chalk*

### AGE OF VINES

*60+*

### ELEVATION

*120 meters*

### VARIETIES

*Pineau d'Aunis, Grolleau Gris*

### FARMING

*Sustainable*

### FERMENTATION

*Hand harvested, direct pneumatic pressing, natural yeast fermentation in tank*

### AGING

*12 months sur latte, disgorged and bottled without dosage*

**JON-DAVID  
HEADRICK  
SELECTIONS**