



JEAN-FRANÇOIS MÉRIEAU

Les Grands Champs

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.

A blend of Cot (Malbec) and Cabernet Franc, Les Grands Champs is harvested by hand and fermented by natural yeasts in concrete tanks. Peppery, floral and mineral this cuvée walks a tightrope between its sweet fruit flavors and the structure of its tannin and acidity. It is aged for 10 months in concrete followed by at least a year in bottle before release.

ORIGIN

France

APPELLATION

Touraine

SOIL

Clay limestone, chalk

AGE OF VINES

25-60

ELEVATION

120 meters

VARIETIES

Cabernet Franc

FARMING

Sustainable

FERMENTATION

Hand harvested, destemmed, natural yeast fermentation in tank, manual punch downs, 35-42 day maceration

AGING

10 months in concrete tank, up to twelve months in bottle before release



JON-DAVID HEADRICK
SELECTIONS