



JEAN-FRANÇOIS MÉRIEAU

J'ose Les Fines Bulles

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.

With Chenin Blanc and Chardonnay planted on chalky clay soils, Jean-François has the perfect ingredients for making sparkling wine. His J'ose Les Fines Bulles or "Josephine Bubbles" is primarily Chenin (about 80%) with the remainder Chardonnay. It is aged sur latte for 24 months before disgorgement.

ORIGIN

France

APPELLATION

Touraine

SOIL

Clay limestone

AGE OF VINES

15-30

ELEVATION

120 meters

VARIETIES

Chenin Blanc, Chardonnay

FARMING

Sustainable

FERMENTATION

Hand harvested, pneumatic pressing, natural yeast fermentation in tank

AGING

24 months on fine lees before disgorgement then another 12 months in bottle



JON-DAVID HEADRICK
SELECTIONS