



JEAN-FRANÇOIS MÉRIEAU

Fleuve Blanc Chenin Blanc

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.

In addition to his estate wines, Jean-François operates as a négociant buying fruit from several neighbors to make varietal wines under the Hexagonales label. The Sauvignon Blanc comes from the best slopes overlooking the river Cher. Jean-François ages the wine for 5 months on its lees to provide it with a rounder structure and richer aromatic profile.

A pure example of Chenin Blanc and one that comes from limestone-rich soils, Fleuve Blanc is a crisp and dry version of the variety sourced from Jean-François' vineyards supplemented by fruit purchased from conscientious neighbors.

ORIGIN

France

APPELLATION

Val de Loire

SOIL

Sandy loam

AGE OF VINES

30

ELEVATION

120 meters

VARIETIES

Chenin Blanc

FARMING

Sustainable

FERMENTATION

Hand harvested, gentle pressing, natural yeast fermentation in temperature controlled stainless steel tanks

AGING

8 months in tank

**JON-DAVID
HEADRICK
SELECTIONS**