

# Domaine de la Roche Bleue (organic) Jasnières



## The Wines

- *La Guinguette*: Approximately 65% Pineau d'Aunis, 25% Gamay, 10% Cabernet Franc. La Guinguette (*Gan-get*) is Sébastien's *vin de soif*, meant to be consumed merrily and young (the wine, that is). The name refers festive sites on the river where wine would flow easily. Fermentations are done with whole clusters and with de-stemmed grapes, and the proportions depend on the year (riper vintages typically have more whole cluster). The Pineau d'Aunis is raised in neutral barrels while the other wines are brought up in steel; total élevage goes for six to seven months. This has a fun label; the Jasnières wines have the more serious, somber labels, reflecting their more serious intent.
- *Côteaux du Loir La Belle d'Aunis*: Pineau d'Aunis. This comes from Sébastien's finest parcels of old vine Pineau d'Aunis, ranging from 40 to 80 years old. The base comes from four parcels with up to three others included if they merit it. Yields are always quite low, and the wine fermented whole cluster and raised for eight months in older 400L barrels. This represents about 25% of his red wine production; La Guinguette represents the rest.

In 2021, an unendingly difficult growing season resulted in a tiny crop of Pinot d'Aunis, which shrank further at the sorting table. No red wine was made this year, and all of the Pinot d'Aunis went into Sébastien's first pétillant that he labeled as Belle en Bulle.

- *La Belle en Bulle*: Pineau d'Aunis. This is the first pétillant made by Roche Bleue, and it came about because of the crop shortage of Pineau d'Aunis in 2021--so dire that the entire '21 production went into this cuvée. But even that wasn't enough to account for much, so 10% of Pineau d'Aunis from 2019 and 10% from 2018 were added to beef up quantity as well as quality. The juice of the 2021 gave the sparkle while the previous wines fleshed out the flavors and texture. Bottled without added SO2 or dosage.
- *Côteaux du Loir L'Orée*: Chenin Blanc. Full name is *L'Orée de la Berterrie*. An oré(e) is the edge or fringe of something—in this case, of Berterrie, the name of a forest. This was the first parcel of the domaine; its first wine. It's raised for a minimum for eight months in steel.
- *Jasnières*: Chenin Blanc. This is mostly raised in neutral oak with around 40% raised in steel.
- *Jasnières Le Clos des Molières sec*: Chenin Blanc. Clos des Molières is a lieu-dit of 37 acres in the Jasnières appellation where Sébastien farms three acres. This wine is raised in neutral barrels of various sizes for at least 12 months, followed by 6 months in steel.