

Domaine Jourdan

Chinon



The Wines

- *Chinon Cuvée La Croix Boissée*: Chenin Blanc: Their one acre of Chenin is planted in 2013 on the limestone hillside of La Croix Boissée climbing up to the plateau above Cravant. La Croix Boissée's local reputation was such that it was the first lieu-dit officially recognized by the Chinon syndicate (this, back in the last century). The site spreads across 42 acres of the flank overlooking the plain and river and boasts 17 growers. Francis lets the wine ferment naturally in old demi-muids, and stirs the lees, racks, and bottles according to the lunar cycle.
- *Chinon Cuvée Les Gravinières*: Cabernet Franc: The domain's *vin de soif*, bottled in spring following the harvest. It comes from the alluvial gravel near the Vienne, 18.5 acres divided among seven parcels of vines averaging 35 years of age. Ferments are in steel and the wine is aged in concrete vats.
- *Chinon Cuvée Varesnes*: Cabernet Franc: Pronounced *var-renne*, this cuvée comes from roughly six acres on the plain, where the heavier clay soils give more spice and structure to the wine. The vines are mature, averaging 45-years; the wine ferments in steel and undergoes around 14 months of aging in concrete vats. Production averages 850 cases.
- *Chinon L'Arcestrale*: Cabernet Franc: The top cuvée, their homage to fine Bordeaux, made only in good years. This comes from the domaine's best Cab Franc vines, which grow in two parcels on the plain and the hillside, and the wine is aged in wood, 25% of which is new. The 2011 was served at a celebratory D-Day anniversary dinner involving François Holland, Barack Obama, and Queen Elizabeth. When it's made, production ranges from 350 to 700 cases.