



JOURDAN CHINON VARESNES

certified biodynamic and organic*

Francis and Annick Jourdan farm 44 acres divided into 20 parcels. The domaine's vines, 80% of which are within a mile and a quarter of the winery, are in the eastern part of the Chinon appellation. They start at the small Vienne River, where the soils are sand, and then range across a plain of limestone with much more clay before meeting Cravant's escarpment. That hillside, with its vines, is much more about limestone than the plain.

Each cuvée is grounded in its geology. The domaine was certified organic by Ecocert in 2011 in France and biodynamic in 2015 by Demeter.



VINEYARD

Site: From vines on the plain, where the heavier clay soils give more spice.

Soil: Clay soils.

Vines: From six acres of mature vines averaging 45 years of age. Hand-harvested. Certified biodynamic by Demeter and *organic by Ecocert in France but not in America by USDA.

Varieties: Cabernet Franc.

CELLAR

Vinification & Aging: Grapes are destemmed, spontaneous ferments in steel, and aged in concrete vats for 14 months.

Production: 850 cases.

Profile: Spice and structure from the clay soil. Full-bodied and focused with a seamless finish. The wine is pronounced *var-renne*.
