



LA ROCHE BLEUE LA BELLE D'AUNIS

*certified organic

Born in Sancerre, Sébastien Cornille founded Domaine de la Roche Bleue in 2007 with a few small vineyard parcels in what he considered to be the quintessential terroir for Chenin: Jasnières (*Jaa-nyair*), the mythical northern outpost on the cusp of where the grape could ripen, some 30 miles north of Tours. He was convinced that man, soil, and climate could form a perfect triangle in this remote zone. Today he farms 18.5 acres across 29 parcels in the overlapping appellations of Jasnières and Côteaux du Loir and ages his wines in a troglodyte cave dug deep into the tuffeau chalk in 1714. His equipment is simple, his commitment is supreme.



VINEYARD

- Site:** In Marçon and Chahaignes.
- Soil:** Thin clay and silex soils on limestone.
- Vines:** From Sébastien's finest parcels of old-vine Pineau d'Aunis, a grape that nearly went extinct in the last century. These vines range from 40 to 80 years old, and yields are quite low. *Certified organic in France by Ecocert but not in America by USDA. Some biodynamic methods are employed, and all vines are hand harvested.
- Varieties:** Pineau d'Aunis.

CELLAR

- Vinification & Aging:** Fermented with native yeast using whole clusters; élevage for eight months in older 400L barrels. Only a very light filtration. Minimal SO2 additions, done primarily at bottling.
- Production:** Only produced in vintages where the quality allows. ~330 cases.
- Profile:** The magnificence of Pineau d'Aunis in all of its white pepper, vibrant fruit and juicy acidity.