



## LA ROCHE BLEUE LE CLOS DES MOLIÈRES


\*certified organic

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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.

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### VINEYARD

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- Site:** The tiny Jasnières appellation occupies one south-facing flank overlooking the Loir valley (Côteaux du Loir expands up and down and on either side of this valley). In the middle of that flank Clos des Molières is one of the appellation's very finest vineyards. Its surface is 37 acres.
- Soil:** Thin clay and silex soils on limestone.
- Vines:** Sébastien farms three acres of Clos des Molières, and his vines are 25-30 years old. \*Certified organic in France by Ecocert but not in America by USDA. Some biodynamic methods, primarily scheduling certain operations according to the lunar cycle, and all vines are hand harvested. Yield: 30 hl/ha.
- Varieties:** Chenin Blanc.

### CELLAR

- Vinification & Aging:** Spontaneous ferments. Raised in neutral barrels of various sizes for at least 12 months followed by six months in steel. Only a very light filtration. Minimal SO<sub>2</sub> additions, done primarily at bottling.
- Production:** Only a few barrels per year: ~250 cases.
- Profile:** Succulent fruit with precise, profound minerality dominating the exceptional finish. Normally ferments dry but some vintages may have a touch of RS, which manifests itself primarily through the wine's texture.