




LA ROCHE BLEUE JASNIÈRES SEC

*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

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- Site:** The tiny Jasnières appellation occupies one specific south-facing flank overlooking the Loire Valley (Côteaux du Loir expands up and down and on either side of this valley). This comes from that flank.
- Soil:** Clay with flint on limestone subsoil in the middle of the slope.
- Vines:** Vines are 20 to 35 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. Hand harvested.
- Varieties:** Chenin Blanc.

CELLAR

- Vinification & Aging:** Slow pressing of whole clusters, followed by long, spontaneous ferments without intervention primarily in four to six-year-old barrels of 228 and 500L. Wine from the younger vines is raised in steel. Blending in vats for an additional three months. Only a very light filtration. Minimal SO₂ additions, done primarily at bottling.
- Production:** ~400 cases.
- Profile:** Ripe, round, rich with quince fruit and driven by minerality. A delicious wine that benefits from decanting.