



LA ROCHE BLEUE LA BELLE EN BULLE

*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 Côteaux du Loir and Jasnières, the two northernmost and coldest appellations in the greater Loire Valley some 30 miles north of Tour.
- Soil:** Clay and silex over limestone.
- Vines:** Vines are 40 to 80 years old and are all hand harvested. *Certified organic in France by Ecocert but not in America by USDA. Some biodynamic methods, primarily scheduling certain operations according to the lunar cycle.
- Varieties:** Pineau d'Aunis. The entire 2021 crop went into this *pétillant* because of the shortage of Pineau d'Aunis in '21. Even so, 10% of the juice of the 2019 and 10% of the juice from the 2018 Pineau d'Aunis crops also went into it to flesh out the flavors and texture.

CELLAR

- Vinification and Aging:** Bottled in November 2021 to finish fermentation and disgorged in March 2022. Bottled without added SO₂ or dosage.
- Production:** ~200 six-packs.
- Profile:** A *pétillant* full of red fruits and white pepper. Serve chilled.