



LA ROCHE BLEUE LA GUINGUETTE

*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: The Côteaux du Loir, which overlaps the much smaller Jasnières appellation in the Loire Valley some 30 miles north of Tour. One of France's coldest winegrowing zones, with only 198 acres of vines.

Soil: Clay and silex over limestone.

Vines: From 30+ year-old vines, *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: 80% Pineau d'Aunis, 20% Gamay.

CELLAR

Vinification & Aging: Short maceration and light extractions. Fermentations are spontaneous with a mix of whole clusters and destemmed grapes, with the proportions depending on the year (riper years typically have more whole clusters). The Pineau d'Aunis is raised in neutral barrels while the other grapes are brought up in steel; total élevage goes for 6-7 months. Only a very light filtration. Minimal SO2 additions, done primarily at bottling.

Production: ~250 cases.

Profile: This is the domaine's flat-out delicious *vin de soif*, meant to be consumed when the wine is young with a light chill. The name refers to festive sites on the river where wine would flow easily.