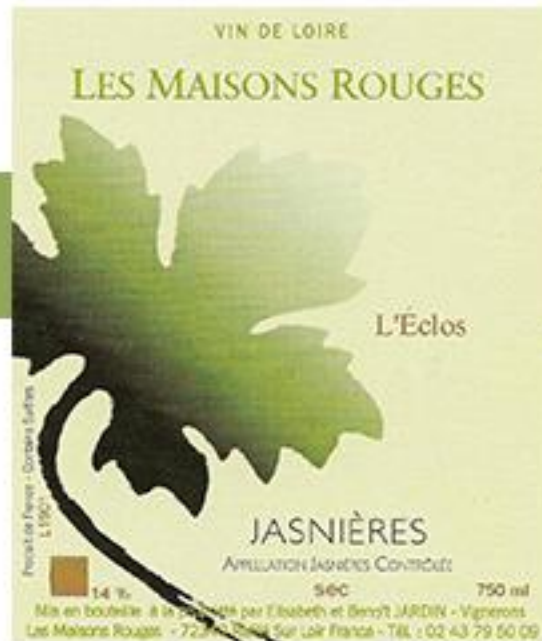


# DOMAINE LES MAISONS ROUGES

## JASNIÈRES SEC "L'ÉCLOS"



**THE ESTATE:** Domaine Les Maisons Rouges extends over 7 hectares in the heart of the exceptional AOC Jasnières and Coteaux du Loir. The vines are planted on the slopes bordering the Loire Valley. The winemakers Benoit & Elisabeth Jardin practice organic farming and were certified biodynamic in 2007.

**LOCATION:** The "Clos des Jasnières" is at the heart of the Jasnières appellation. This plot is planted with vines aged over 70 years old and is located on the upper part of the slope. Its soil is a cénonien (Mesozoic) combination composed of clay, sand, and green mica with 80% flint and spongolithes on the surface and 20% beneath the earth. This deep clay soil rich in flint gives the Clos des Jasnières the power and minerality which is characteristic of the great Jasnières wines.

**GRAPE VARIETALS:** 100% Chenin Blanc

**HARVEST:** Manually harvested mid-October into cases.

**VINIFICATION:** Fermentation and aging in oak barrels for 14 months. Vinification is done using indigenous yeast with no added sulfites prior to bottling. This wine is unfiltered.

**TASTING NOTES:** The color is a clear, bright yellow gold with hints of green. The nose is intense and complex with aromas of citrus, spice, white fruit, and honey. On the palate, the attack is voluptuous, followed by a nice freshness, giving structure to the wine. Nice minerality and great length.

**FOOD PAIRINGS:** Pairs beautifully with fish

**SERVING TEMPERATURE:** 12°C

**CELLARING POTENTIAL:** Can be drunk immediately or kept for 5-8 years