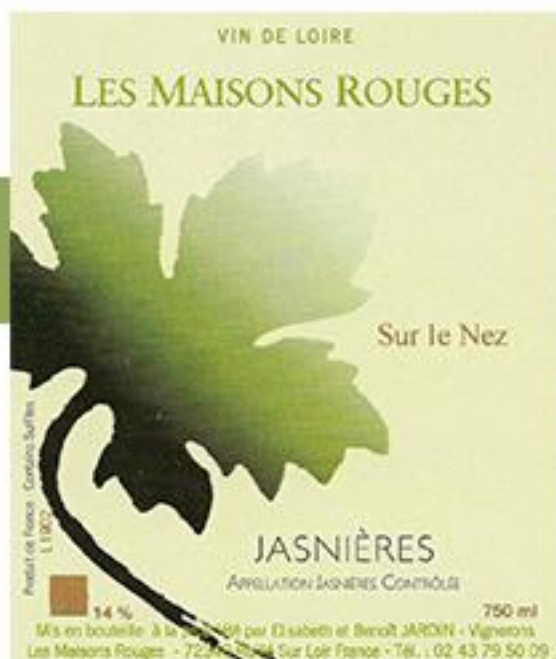


DOMAINE LES MAISONS ROUGES

JASNIÈRES SEC "SUR LE NEZ"



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 grapes used to produce this wine come from 2 different parcels: "Clos des Jasnières" and "La Gidonnière." The vines on these plots were planted between 1900 and 1935 and are situated on the highest part of the slope, underneath the nose, or "nez" of the tuffeau rock formation.

GRAPE VARIETALS: 100% Chenin Blanc

HARVEST: Manually harvested mid-October into cases.

AVERAGE YIELD: 33 hl/ha

VINIFICATION: Fermentation and aging in oak barrels for 12 months. Vinification is done using indigenous yeast with no added sulfites prior to bottling. This wine is unfiltered.

TASTING NOTES: The nose is very open with an amazing cocktail of floral (acacia) and fruity notes (white fruits, citrus), and a pleasant minerality. Sharp attack. On the palate, an explosion of flavors is complemented by a roundness and balance. Beautiful harmony & finesse with a long, lingering finish.

FOOD PAIRINGS: Serve with filet mignon, curried chicken, or goat cheese.