AP WINE IMPORTS

DOMAINE LES MAISONS ROUGES

Jasnières Sec Sur le Nez

The Estate: Established in 1994 by Benoit and Elisabeth Jardin among Jasnières vineyards. Expanded to 10 hectares (2 ha red, 5 ha white, 3 ha other). Certified organic in 2007 and biodynamic (Biodyvin) in 2009. Emphasizes terroir minerality over fruit with minimal sulfur use.

Location: Jasnières appellation, Loire Valley, France. Parcels Clos des Jasnières and La Gidonière, on the highest part of the slope, above the nose (nez) of the tuffeau rock formation.

Age of the Vines: 70+ years old; planted between 1900 and 1935

Soil: Multiple layers: limestone (tuffeau), white and pink clay, green sand and mica, with 80% flint and spongolite on the surface and 20-40% in the subsoil. Deep clay over limestone.

Vines: Organic and biodynamic. Harvested manually in mid-October into boxes.

Varietals: 100% Chenin Blanc

Vinification: Fermented in oak barrels without yeast or added product; sulfites only added at bottling. Unfiltered.

Aging: 14 months in oak barrels.

Tasting Notes: Dry wine, without residual sugar. The nose is very open with floral (acacia) and fruity notes (white fruits, citrus), and a pleasant minerality. Sharp attack, then an explosion of flavors with roundness and balance. Long, lingering finish.

Food Pairing: Curried chicken and goat cheese.

