

# Vins Gigou 2017 Jasnierès Clos St. Jacques

WineWise Code	FGI-CSJ17
Country	France
Region	Loire
Color/Style	White
De-stemming %	Whole cluster
Fermentation vessel	Barrel
Additional fermentation notes:	Fermentation duration: 4 - 6 months
Aging Vessel	100% Used Barrique
Aging duration	5-6 months
Filtered?	Yes
Fining Agent	None
Yeast protocol	Native
Malolactic conversion	No
Additional maturation details:	Matured on lees during 6 months
Added sulfur	Yes, 130 mg/L
Varieties	100% Chenin Blanc
pH	3.18
Residual sugar	5
ABV	11.7
Acidity	5.99 Total
Closure type	Natural cork
Annual production	600 cases
Certified vegan?	No
Other interesting facts:	Dry and mineral with great finesse and elegance.
Soil types	Calcareous
Elevation	110
Vine age	50-60
Vine yields	30-35 hl/ha
Farming Practices	Practicing organic
Harvest method	Manual harvest

## WineWise Notes on Producer:

Joel Gigou continues to be the iconic producer of Jasnierès. This miniscule appellation is 25 miles north of Tours in the Coteaux du Loir (itself an appellation barely larger, where Gigou also has holdings). The whites are a product of that magical Loire symbiosis between Chenin Blanc and tufa. Arguably, the expression here is the most singular and extreme in all the Loire region. Gigou is a conscious archaist. One look at the ancient photograph on his labels of peasants tilling the vineyards will confirm that. But the wines will hold their own against all that modern wine-wizardry can throw forth. They have that thrilling fusion of fruit and mineral which only the greatest Rieslings, white burgundies and Savennières can offer, surmounted by an ethereal floral perfume that brings tears to the eye.

Son Ludovic has been groomed to take over the estate, and he has proved to be as attuned as his father to the qualities that are Jasnierès' hallmark. When tasted amongst other wines of the appellation, they were as palpably dominant as any producer we have ever encountered in a comparative tasting. Unsurprisingly, they are a big hit with David Schildknecht. We have now bitten the bullet and brought in our first reds and sparkling wine. The wines have been organic for years, but starting with the 2018 vintage will be certified as such. The yeasts are native.



## WineWise Notes:

Always the flagship of the estate, the old vines of Clos St. Jacques give rise to greater vinosity and texture without sacrificing in any way the signature ethereal scent of Jasnierès nor its searing minerality. It bears mentioning that Gigou patiently ages his wines in small old casks in his perfect cellar until he deems them ready for release. This is very much the exception to the rule in the area, but the resultant benefits are easy to appreciate. Until very recently, these barrels were exclusively made of traditional chestnut, but, starting in 2006, oak has begun to play a role in the aging as well, with a gain in finesse. This is the current release, and what an elegant wine it is, perfectly representative of its cool vintage. The lovely and unmistakable scent is there, while the palate is piquant, salty and long.

