

Vins Gigou 2020 Pineau d'Aunis (Coteaux du Loir)

WineWise Code	FGI-PDA20
Country	France
Region	Loire
Color/Style	Red
Farming Practices	Certified Organic
Varieties	100% Pineau d'Aunis
ABV	14
Residual Sugar	1
Closure	Natural Cork
Case Size	12x750
Pricing	Discountable
Destemming	Complete
Fermentation Vessel	Stainless Steel
Aging Method	Stainless Steel 100%
Aging Duration (months)	6
Filtered	Yes
Malolactic	Yes
Added Sulfur	Yes
Soil Type	Calcareous
Elevation (meters)	50
Vineyard Aspect	South
Vine Age	10 to 30
Yields (hl/ha)	45
Picking	Hand-Harvested
Annual Production	400

Notes from the producer:

Established in 1974 with 4 hectares in the Jasnières appellation in the Loire. The domaine currently has 13 hectares of organically farmed land and the estate itself boasts 3 guest rooms.

Sylvie and Joël took over in 1974. Their son, Ludovic and daughter, Dorothee took over in 2012 and converted to organic farming practices.



WineWise Notes on Producer:

Joel Gigou continues to be the iconic producer of Jasnières. 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 Jasnières' 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:

Ludovic is especially happy with this classic vintage, preferring it to its predecessor. This normally pallid grape has a distinctively briary, almost foxy tone that not everyone warms to – in some ways it is like Zinfandel's spindly but clever foreign cousin. But Ludovic has made something singular from it here – slender but innerly sweet, with an insinuating earthy flavour. This really is something completely different.

