

Vins Gigou 2022 Pineau d'Aunis

WineWise Code	FGI-PDA22
Country	France
Region	Loire
Color/Style	Red
De-stemming %	Complete
Fermentation vessel	Stainless steel
Additional fermentation notes:	Maceration for 8 weeks, no pumping over
Aging Vessel	100% Stainless Steel
Aging duration	6 months
Filtered?	Yes
Fining Agent	None
Yeast protocol	Native
Malolactic conversion	Yes
Additional maturation details:	On fine lees
Added sulfur	Yes, 60 mg/L
Varieties	100% Pineau d'Aunis
pH	3.77
Residual sugar	0
ABV	12.93
Acidity	1.54 Total
Closure type	Natural cork
Annual production	1000 cases
Certified vegan?	No
Soil types	Calcareous
Elevation	50
Vine age	10 to 40
Vine yields	45 hl/ha
Farming Practices	Certified organic
Harvest method	Machine harvest

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:

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.

